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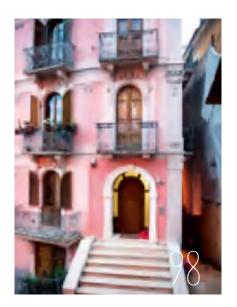
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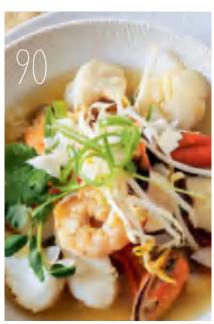




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MY RECENT COMMENTS ABOUT TELECOMMUNICATIONS GENERATED QUITE A RESPONSE ON THE ISSUE OF MOBILE BLACK SPOTS IN RURAL AUSTRALIA.

A couple of years ago I was lucky enough to travel to Morocco, where I joined a camel trek to the dunes in the western fringe of the Sahara desert. In what must rate as one of the most remote ends of the earth, imagine my surprise when I saw our cameleer pull out his mobile phone and field constant calls. My brother on his farm in western Queensland can only dream of such a service, as he lives 80 kilometres from the nearest town and hand-held mobile reception cuts out about 30km from town. The reason for this apparent discrepancy is simply one of geography. At the risk of stating the obvious, Australia is a big country almost 7,700,000 square kilometres of it. Morocco, on the other hand, covers slightly less than half a million square kilometres, so building the necessary base stations (those towers you see dotted across the landscape) to cover the entirety of Morocco is not nearly the exercise it is in Australia. A spokesperson for the department of the Minister for Communications explained that the Federal Government's mobile black spot scheme will deliver almost 500 new or upgraded base stations around Australia in the next three years, and provide coverage to about half of the 6000 black spots identified and an area equivalent

Meanwhile, we've travelled all over to bring together the stories for this issue. In Queensland we caught up with ceramicist Shannon Garson at her home in the Sunshine Coast hinterland and kitchen garden enthusiast Susan Volz at her acreage in the Samford Valley. We visit a colourful Adelaide home of inveterate travellers and collectors, a wonderful garden in Victoria and the amazing Sydney home of country girl Penny Hanan, the guiding force behind homewares brand 1803, which is inspired by her brother's deer farm, Mandagery Creek at Orange.

to the total land mass of the UK will have service for the first time. While that's

unfortunately it's barely a blip on the Australian map. It will be a very long time,

or maybe never, until mobile coverage is available all over this vast country. The

squeaky wheel sometimes gets the oil, and the Federal Government is currently

committed to round two of the black spot program so get your submissions in.

great news for the people who live in the areas that will now have coverage,

Thank you all once again for your continued support throughout the year. I hope you have a wonderful festive season and enjoy good health and happiness in 2016. I look forward to seeing you in the next issue, which goes on sale February 4.



KIRSTY MCKENZIE, EDITOR KMCKENZIE@UNIVERSALMAGAZINES.COM.AU



Australian Country cover photo by KEN BRASS

HELPING OUT ON THIS ISSUE ARE ...

TAHN SCOON WRITER & STYLIST



Tahn is an interiors writer, stylist and author of the DIY decorating bibles, New Vintage and The Thoughtful Home (New Holland). She lives in the Brisbane sunshine with her daughter, Sassie and their cat, Pretty-Paws. They love to spend their free time among the vines of the Granite Belt.

JOHN DOWNS PHOTOGRAPHER

Four generations of John Downs' family have been photographers, starting with his great, great grandfather in Wales in 1868. John started as a staff photographer at London's Natural History Museum and his varied career has seen him shoot everything from fluffy cushions in the studio to Formula 1 cars screaming around the track.





ANASTASIA KARIOFYLLIDIS PHOTOGRAPHER Anastasia is a lifestyle photographer who has been capturing an array of images from interiors to still life, architecture, gardens, landscapes, food and travel for more than a decade. She is based on the

Sunshine Coast and lends her signature style to the story about Shannon Garson on page 34.

DON FUCHS PHOTOJOURNALIST

German-born Don has enjoyed a semi-nomadic lifestyle for more than 35 years. Driven by curiosity and the need to know what's around the corner, he explores the globe professionally and privately. Resident in Australia since 1995, he is a member of the Foreign Correspondents' Association and the German LOOK photo agency.









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LAID-BACK LUXURY IN BED IN THE SAC, AUSTRALIA

DIARY NOTES By Daria Kurilo

MAKE A DATE TO CELEBRATE THESE DIVERSE EVENTS AROUND THE COUNTRY.



NOVEMBER-MARCH (QLD)

Turtle Nesting and Hatching

Seize the amazing opportunity to see beautiful turtles heave their way up the beach to find a safe spot to dig a nest and lay their eggs. Come back some six to eight weeks later and see the tiny hatchlings emerge from their sandy nests to scurry down the beach and towards the sea. Taking place on Mon Repos beach near Bundaberg, central Oueensland, this special ranger-led experience lets visitors understand and appreciate the life cycle of the turtle. This once-in-alifetime encounter occurs after dark and makes for a perfect summer family experience.

bundabergregion.org

JANUARY 22-FEBRUARY 21 (WA)

Fringe World Festival

Bigger, brassier and bolder than ever, Perth's 2016 Fringe World Festival is coming back for the city's buzzing summer festival period. From cabaret to children's events and circus to comedy, Fringe World Festival embodies the diverse and distinct elements that show the creative and wild side of Perth. Get ready for four weeks of antics. fringeworld.com.au

JANUARY 15-25 (NSW)

Tamworth Country Music Festival

Pack your bags and get ready for a road trip as all roads lead to Tamworth for the

annual music event, the Toyota Country Music Festival. The streets get taken over by more than 600 buskers, providing a diverse range of entertainment during the 10-day festival.



JANUARY 30 (SA)

Australian Professional Rodeo Association

Nothing is more colourful, exciting and rich in the traditions of the Australian outback than a rodeo competition. More than 100 professional rodeos take place annually across the nation with one of them conducted in the country town of Wilmington, South Australia. The sport is not for the faint-hearted but has long been a passion and tradition in the area. From steer wrestling and barrel racing to camp-drafting and bull riding, you'll be sitting on the edge of your seat from the excitement of it all. prorodeo.com.au

Rated in the top 10 festivals of the world, the event attracts approximately 50,000 visitors per day with more than 700 artists featured in 2800 scheduled events across 80 venues. The highlight of the festival is the Golden Guitars Country Music Awards of Australia where the genre's music fans will get to witness who wins the famous title.

tcmf.com.au



FEBRUARY 19–21 (ACT)

Canberra Food & Wine Expo

Calling all foodies! The Canberra Food and Wine Expo is an annual event dedicated to celebrity chefs, food and wine, cheese, cocktails and everything gourmet. Enjoy free tastings and samples from gourmet exhibitors and gain an insight into the latest home and kitchenware products and ideas for you to try at home. Whether you are a seasoned wine connoisseur or a novice, join a free class at the appreciation area and soak up all the knowledge from the experts.

foodandwineexpo.com.au



Performers at Fringe World Festival; turtle nesting and hatching; barrel racing at the Australian Professional Rodeo Association; dessert stall at the Canberra Food & Wine Expo; Tamworth Country Music Festival.

CLOCKWISE

FROM ABOVE:





A unique Furniture and Homewares store

stocking many gorgeous and colourful items which are not to be found on every High Street!









A Vincent Sheppard Herbert table and Joe Oak dining chairs B Fermob Bistro chair & table with Fermob Outdoor Trefie cushions C Fermob Luxembourg table and chairs D Vincent Sheppard Gipsy Cocoon Outdoor chair



FEBRUARY 20 (TAS)

Bushy Park Show

Once a year the heart of Tasmania comes alive to celebrate all things country. What used to be a garden show is now an enjoyable, relaxing day out for the family showcasing competitions, farm animals, crafts, arts and more. Foodies can engage in cooking demonstrations and indulge in delicious homemade preserves and jams.

Situated among the majestic hop fields of Bushy Park, this is a perfect summer's day out.

bushyparkshow.com.au



FROM ABOVE:

Kangaroo Island Cup Carnival; Bushy Park Show; performers at the Port Fairy Folk Music Festival; Melbourne International Flower and Garden Show: the King Island Show includes horse riding events.

FEBRUARY 20 (SA)

Kangaroo Island Cup Carnival

Dress to impress, indulge in fine wine and watch some top quality thoroughbreds this summer at the Coopers Kangaroo Island Cup Carnival. Famous for its three-day celebration of racing, entertainment, food and fun, there will be an impressive amount of prize money totalling more than \$100,000. Guests can book into one of the famous party tents for better views and experience of the great trackside atmosphere.

kiracingclub.com.au



MARCH 1 (TAS)

King Island Show

Cattle and wool judging, arts and crafts stalls, horse riding displays, pet competitions, great food and much more come together for the iconic annual event, the King Island Show. Celebrate this family-friendly event on the small, remote island to Tasmania's north as you welcome the first day of autumn.

kingisland.net.au

MARCH 16-20 (VIC)

Melbourne International Flower and Garden Show

The biggest annual flower and garden show in the southern hemisphere is set to return with an explosion of colour and



Peter van der Veer

MARCH 11-14 (VIC)

Port Fairy Folk Music Festival

Celebrate with live music, first-class performances and country cuisine at the Port Fairy Folk Festival as they commemorate their 40th milestone. This major event presents both international and national artists in an exciting four-day festival of music. With almost every genre covered including roots, Celtic, folk, country, bluegrass, blues, jazz, rock, and crossover and world music, the Port Fairy Folk festival is for music enthusiasts of all ages. portfairyfolkfestival.com



design. Taking place at the World Heritage-listed Royal Exhibition Building and Carlton Gardens, the show will see the immense creativity and passion of Australia's top floral and landscape designers. This must-go show for garden aficionados is where you can expect design inspiration aplenty and to see rare and unusual plants as well as your old cottage garden favourites.

melbflowershow.com.au



Let us know about your forthcoming events by writing to us at Locked Bag 154, North Ryde NSW 1670 or emailing kmckenziea universalmagazines.com.au.









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lane.com.au

3 DEKOOP City light, \$38.90,

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4 Around the World wall clock, \$119.95, **zanui.com.au**

5 Into the Clouds canvas print, \$34.99, **wallartprints.com.au**

6 Australian states corkboard map, \$40.03, **amaginarium. etsy.com**

7 Vintage retro linen taupe suitcase storage trunks, \$135, lifestylehomeandliving. com.au







SINGING THE **BLUES**

ELLIE RAMSAY'S HOME IS A TRIBUTE TO YEARS OF HARD WORK AND A PASSION FOR BLUE, SPECIFICALLY INDIGO.

Story and styling by Tahn Scoon, photography John Downs





We first met Ellie Ramsey, owner of the iconic Paddington store Blake & Taylor, when we visited her country property, Fat Ted Farm, at Harlin, a small town 90 minutes drive from Brisbane. This time we visited Ellie's city abode, a stunning renovated timber and tin Queenslander in the inner-western suburb of Toowong, just a short drive from her store.

"When we first saw the house it was a dump," Ellie recalls. "It had been added onto so much over the years it was almost impossible to see the original, splendid 1906 home itself. It was covered in security grills, ramps had been added and the verandahs had been closed in. It started as a lovely, grand home but along the way had been a boarding house, then cut into flats before being converted back to a family home."

The first thing Ellie and her husband, Duncan, did was to strip the home back to its original state and then rip out as many internal walls as possible to let the light flood in. The living area was extended to include a large deck, allowing the family to make the most of the leafy views. A partially glazed little breakfast room was added to the side of the deck and a new Hamptons-style kitchen, with glossy black subway tiles, was installed.

"We did a lot of work on the house, but tried to retain all the good bits," Ellie says. "For instance, the hall was in a



CLOCKWISE FROM OPPOSITE:

Ellie's collection of blue and white ceramics works in with her collection of blue and white cushions, sourced from her store, Blake & Taylor; hats at the ready; Ellie has a personal passion for indigo; rush-seated chairs complete a rustic dining setting.



bad way but we didn't gut it and replaster. Instead we kept as many original features as possible, including the old archway and belt rails, and worked around them. In the new additions such as the breakfast room, we matched the architectural details, including skirtings, as closely as possible. And though the kitchen is new, we included old corbels and mouldings. It was all added expense but worth it. I hate old homes with modern boxes tacked on. I wanted the house to feel whole."

As the home is on a steeply sloping block, there was space underneath the house but it only consisted of "big timber stumps and dirt with an old fireplace, which was originally used for boiling the copper on washing day". In the renovation, the fireplace was retained for decorative

purposes and the downstairs built in to include an office, guest room and bathroom, and a generous storage room.

The storage room houses Ellie's ever-changing, everexpanding collection of vintage pieces. "Old objects bring soul into the home but often they need a little bit of work," she says. "So that's what we do, collect vintage pieces and update them, usually with a bit of our chalk paint and then sell them in the store."

Once the extensive renovations were complete, the couple and their teenage daughter, Taylor (for whom the store was named) moved in and Ellie began decorating in her relaxed, classic style. "I favour timeless pieces and finishes," she says "The marble bench tops, for example,







CLOCKWISE FROM OPPOSITE:

The New Hamptonsstyle kitchen incorporates natural finishes such as oak and linen and traditional details including ornate corbels and mouldings; a grouping of mirrors and art works; light streams into the dining area; polished floorboards are a stylish feature.







CLOCKWISE FROM ABOVE: Vintage velvet flowers, ribbons and braids inspire creativity; Ellie's ceramics work in with her collection of blue and white cushions from her store, Blake & Taylor; neutrals offset the indigo theme.



will still look good in 10 years, whereas laminate wouldn't."

While Ellie favours a warm, natural colour palette as her base — blue, specifically indigo — is clearly her accent colour of choice. "We even hold indigo dyeing classes at the store," she says. "I fell in love with this particular shade when I did a woad dyeing workshop in France a couple of years back — it's just stunning."

France has become such a passion and inspiration for Ellie that she's now hosting group tours. "We did our first trip this year and it was a huge success," she says. "We're going again next May and the ladies will be doing a woad workshop this time. I've had so many requests; indigo is such a loved colour."

Gardening is another of Ellie's pleasures and though minutes from Brisbane city, her little kitchen garden and courtyard have a distinct European flavour. "I especially love growing lemon and lime trees, rosemary and lavender," she says. "Though I must admit, everything needs a lot of water and work in the heat of our summer, it's my least favourite time of year as a gardener!"

After seven years of gardening, renovating and decorating, Ellie says they're finally finished. "We've just completed the front fence and garden, which was our last job, so no more 'to-do' lists," she admits. "We're finally free to sit back on the front verandah and just enjoy!" 46













They say home is where the heart is. After decades of living and working all over the UK, Europe, the US and Asia, not to mention in four Australian cities, Deb and Scott McKay realised their hearts were in Adelaide.

Deb and Scott grew up, if not as best friends, in each other's orbit. Scott's family lived in the remote Gawler Ranges at the top of the Eyre Peninsula and he came to live with his grandmother in Adelaide as a nine-year-old so he could go to school. Deb attended the same primary school and their families both holidayed at Robe on the Limestone Coast. "We were reacquainted in high school when I was invited by girlfriends to a boarders' social," Deb explains. "But it wasn't until after uni that we actually got together as a couple."

While Scott studied accountancy, Deb trained as a physical education teacher with a major in economics. "But I never taught a day," she recalls. "Instead I was lucky enough to get a job with [Adelaide department store] John Martin's as a fashion buyer. It was a wonderful job as I travelled several times a year to all the fashion shows in Europe, the UK and the US and then came home through Hong Kong, China or Taipei, where the garments were manufactured."

While not unhappy in his work, Scott was looking for "something more". So in 1990, two weeks after he and Deb were married, the couple headed to London. There Scott found what he was looking for in a position in Robert Holmes à Court's empire, then after the entrepreneur's sudden death, working with his wife, Janet, closing down the European arms of the business. The McKays' first son, Hamish, was born in 1992. Deb secured a part-time job with the House of Fraser, which had scores of stores across the UK. The young family started a tradition of weekend forays into the near country. "We would often just drive, not with any particular destination in mind," Deb recalls. "We didn't worry about getting lost, the whole point was a journey of discovery. I guess you could call it my buyer instincts coming into play because along the









way we would find interesting shops and buy art works and decorative odds and ends."

Having gone to England with one suitcase, the McKays returned to Australia with a shipping container full of these acquisitions. They moved first to Brisbane, then Newcastle and Sydney. Along the way, Harriet was born in 1995 and Molly in 1997. Deb's design instincts were never far from the surface, and the weekend journeys of discovery continued. "Scott thinks nothing of driving four hours to visit a gallery or a junk shop," Deb says. "I think we both love the thrill of the chase. I've always loved gardening, sewing and decorating, so I was never idle. My mother was born in the '30s and she grew up in a time when you made your own clothes, knitted and repaired things rather than throw them away, so I guess I inherited that from her. I love repurposing objects and I can always see the potential in utilitarian things that might have outlived their first purpose in life. I look at an old copper for example and see it as a planter."

While living in Sydney Deb "accidentally" landed a buying job with Big W and, with three small children, found herself thrust back into the hurly-burly of full-time work, with a hectic travelling schedule. "Scott was travelling too, so we had a live-in nanny and were extremely busy," she recalls. "By the time we moved to Melbourne, again for Scott's work, in 2001, I was desperate to have a garden and develop a home. The children, as always, created an instant network of friends so we had a wonderful time wherever we went."

By pure coincidence the McKays ended up buying









a house in a street where some old friends from Adelaide also lived. "We were sitting around after dinner one night," Deb says. "Someone asked what we were doing during the summer holidays, and I said 'going home to Adelaide'. In that moment I think we both realised that Adelaide was indeed home, so we put our house on the market and moved back. My mother and Scott's parents aren't getting any younger and it just seemed right to be able to spend more time with them."

Roll forward a decade and Deb says they are very happily ensconced back in Adelaide. With their second renovation under their belt and their youngest finishing high school, she adds that they feel more settled than they have in decades. Their current home in inner suburban Adelaide is both close to the city and the freeway that expedites those weekend hunting and gathering expeditions in the country. When they initially bought their current home they thought they might demolish and build new, but Deb's repurposing instincts kicked into action and they ended up renovating.

"We looked at what we wanted — double brick walls, high ceilings and big rooms, we realised that the house had potential," she says. "It took a while to see it, but we ended up keeping the footprint, lifting the windows higher, and knocking out walls to make the rooms larger. The kitchen area, for instance, used to be five small rooms. When I first came back to Adelaide, I thought I should add some actual qualifications to my passion for decorating, so I did a design course at TAFE. While a lot of the process is instinctive, it was great to learn to draw proper plans and manage the





CLOCKWISE FROM ABOVE:

Industrial lines in the kitchen; vintage pieces blend with a contemporary interior; charcoal is a bedroom signature note; Deb and Scott enjoy time in the courtyard garden.



building process. I found supervising the whole renovation process very rewarding."

As word of Deb's activities has spread, friends and friends of friends have asked her for help with their own houses, and in sourcing specific art works or items of furniture. Scott continues to work as a consultant, and full-time employment has once again "found" Deb in the form of a job at the Adelaide Hills homewares institution, Living by Design, formerly known as Balhannah by Design. The store's owner, Mon Bowring, is famed for her distinctive eye and has recently branched out with sister stores in Port Elliot and Tanunda.

"Mon is an amazingly talented individual," Deb says. "I love watching how her brain works. I've been lucky along the way to have worked with some amazing, creatively talented people. Creating a home is not about having money. It's about seeing potential and arranging things. Most of the time I rely on gut instinct to know what is right for a particular space. I'm not frightened of giving anything a go and I don't really have a line as to what I can't do. And if I don't have the necessary muscle for a task, Scott can usually help out with that."

As she reflects on their peripatetic journey, Deb adds that she wouldn't change a single thing. "We've had a ball everywhere we've been," she says. "We've made great friends along the way and had some wonderful adventures. People say 'what about the weather', but in fact the weather shapes your lifestyle. In Melbourne or London, for instance, you can develop wonderful gardens and cook hearty meals. In Brisbane you make the most of outdoor living, and in Sydney and Newcastle there are fantastic beaches almost on the doorstep. But now we are home and, while I'd never say we won't move again, it feels very right to be here at this stage. I guess we're just really lucky." 46

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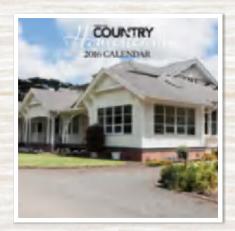
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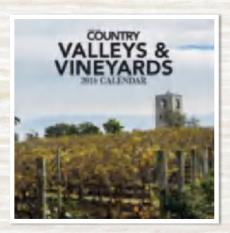


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CLOCKWISE FROM RIGHT:

Shannon's collection of ceramic tableware; Shannon throws a pot at a pop-up event; her Handmade Table collaborations celebrate all facets of the creative process.



MANDMADE TABLE

THE WHEEL HAS TURNED A FULL CIRCLE FOR QUEENSLAND **CERAMIC ARTIST SHANNON** GARSON, WHO NOW FINDS HERSELF LIVING VERY HAPPILY IN THE COUNTRY TOWN SHE ONCE COULDN'T WAIT TO LEAVE.

By Kirsty McKenzie, photography Anastasia Kariofyllidis, styling Sinone Barter

As Shannon Garson recalls her teenage years growing up in the Sunshine Coast hinterland she couldn't wait to get out of town. The big wide world beckoned and her hometown of Maleny didn't see her heels for dust as soon as she graduated from high school.

"I went to university in Brisbane and then travelled and worked overseas for a few years," she recalls. "I majored in painting but I'd been lucky enough to work for Brisbane ceramicist Clairy Laurence while I was studying. She let me come and decorate her work pretty much as I liked and I now realise how incredibly generous that was. She pretty much changed my life by showing me that a creative life could be a career. I saw a lot of artworks while I was overseas and whenever I could I painted and potted."





CLOCKWISE FROM ABOVE: Vintage pieces and contemporary colours meet in the Maleny home; Shannon favours a retro vibe; all her pieces are made to be used and enjoyed.



Returning to Australia in the late '90s, Shannon was pleasantly surprised when she revisited Maleny. "Of course it was always geographically beautiful," she says. "But for the first time I actually appreciated the village itself. I looked around and thought, it's got a library and a bookshop and lots of creative energy, what more do I need?"

Shannon set up her shingle as a ceramic artist specialising in handmade porcelain vessels. "I've always been a keen cook so tableware was a natural direction for me," she says. "I was inspired by the beautiful 19th-century English pottery tradition that reflects local flora and fauna. So I make plates, cups and bowls inspired by the natural environment and decorated with repeatable designs for my daily range. I also produce one-off exhibition pieces. They are all functional pieces, even though people might not choose to actually drink or eat from the exhibition work."

These days Shannon and her husband, jazz musician











FROM ABOVE: Shannon is inspired by the beautiful 19th-century English pottery tradition; stark white and vegetable art; her ceramics are dotted throughout the house; the kitchen in pastel glory; Shannon is also a keen baker.

CLOCKWISE



and cheesemaker Trevor Hart, both work from the back of their charming weatherboard home. Trevor has created a beacon on Queensland's culinary map with the cheeses he makes from local buffalo milk, and his cheeserie happily turns out haloumi, mozzarella and bocconcini while Shannon is busy in her studio creating hand-thrown vessels. "Ironically, I used to admire the house as a youngster," she says. "I used to walk past it on my way to Brownies and I always fancied it. Of course I never dreamed that one day I would be working and living there with our two girls."

Internally, Shannon and Trevor have given the cottage a cool retro makeover, with Shannon's signature restraint as the guiding force. Furniture has been salvaged and gifted from friends' and relatives' clearouts and Shannon's ceramics blend seamlessly into this laid-back setting.

"It's a bit of a patchwork," Shannon says. "While we both like vintage pieces we didn't want it to become too











busy so there is a bit of a 'less is more' vibe happening. We wanted the colours to be soft but bright so Trevor mixed them himself. We settled on blue and green in the main rooms because that seemed to reflect the forest and sky that surrounds us."

Shannon adds that the girls are extremely lucky to attend the River School, which has a creek running through its 25acre campus and a neo-humanist ethos that encourages compassion for all living creatures. "They have a vegie garden and an orchard and lots of room for creative play," she says. "In many ways the school embodies all that is great about living in Maleny."

Concerned at the disconnect between art and everyday life, Shannon recently came up with the concept of The Handmade Table. "It occurred to me that many people don't get to see how art is made," she says. "I wanted to share the excitement and exhilaration of seeing a work of art

THESE PAGES;

The house is creative central for the many talents of Shannon, her musician and cheesemaker husband, Trevor Hart and their two daughters.











come together. At the same time I wanted to show the way you can take something as mundane as a ball of clay and elevate it to something sublime by making a beautiful plate that we then share food from."

So Shannon held her first pop-up event, with guests watching her create pieces from the potting wheel right through to decorating, firing and glazing. She invited some muso mates to add to the program and cooked up a storm using her favourite recipes to share a meal around the communal table. "It's all about the joy of creation," she says. "People really connect through the sharing of food and music and the tableware I create during the event. I'm hoping I can extend the concept a bit further, maybe take it to food festivals or cultural promotions. It really is sharing a slice of magic when everyone gets involved in a creative collaboration."

For more information on Shannon's work visit shannongarsonporcelain.com.au.

CLOCKWISE FROM OPPOSITE:

Shannon admired the house as a youngster; at work in the studio at the rear of the house; the girls attend the River School, which has a creek running through its campus; black and white tiles feature in the striking bathroom.



Lemon Cake with Pistachio Rose Topping Serves 8

240g softened butter 200g caster sugar (a scant cup) Grated zest and juice of 1 lemon 1/4 cup milk 3 large eggs

2 cups self-raising flour

Preheat the oven to 180°C. Cream the butter and sugar until the butter turns a pale, fluffy yellow. Add the eggs, lemon zest and juice and milk and continue beating. Stir in the flour with a spoon. Bake in the oven for about 1 hour or until the top is golden and a skewer comes out clean. Turn out and allow to cool before icing and topping.

Sour Cream, Orange **Blossom Icing**

300g sour cream 1/2 cup icing sugar 1 teaspoon orange blossom water Finely grated orange rind

Mix all the ingredients together and beat until smooth. Ice the cake and decorate with rose petals, pistachios, Persian fairy floss, candied orange rind and other good stuff!

Pavlova Serves 8–10

Pavlova is a dessert that can seem intimidating: piles of pure white marshmallowy meringue piled high and transferred gingerly to a hot oven and baked





into a cloud of pillowy sweetness. It really only contains two ingredients — egg whites and sugar, and there are only a couple of things to remember. The first is to make sure your beaters and bowl are very clean and totally dry. Keep those egg whites pure and unadulterated. The other is that the perfect pavlova takes a lot of beating (more than you think possible).

8 egg whites 2 cups caster sugar

Heat the oven to 180°C. Beat the egg whites until soft peaks form. Now for the important part, add 1 cup of sugar and keep beating, keep beating, keep beating; you will know when to add the second cup by the fact that

the meringue starts to look glossy and if you taste a little bit it will be smooth, not grainy. Add the second cup and repeat. The beating will take 7-10 minutes. When the mixture is glossy, tastes smooth and holds stiff peaks without slumping, splodge it out onto a baking tray covered in non-stick baking paper; I like to pile it as high as possible and rough up the edges so those little crisp, meringue peaks form at the top. Put the pavlova in the oven and turn the oven down to 150°C. Cook for 1½ hours. If you pull the pavlova out of the oven before it is cool it will probably crack but that is ok, covered in whipped cream, strawberries and other tart fruits it still looks abundant and beautiful. As Leonard Cohen says "There is a crack in everything, that's how the light gets in." 46







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APRONS WERE AN ACCIDENTAL **COLLECTION FOR BALLARAT'S** MORGAN WILLS BUT THAT DIDN'T STOP HER GIVING THE HUMBLE GARMENT ITS OWN FESTIVAL.

By Sue Peacock, photography Kim Selby

Every Friday morning when Morgan Wills prepares to shopkeep at her Ballarat corner store, she chooses a vintage apron from her collection and coordinates her outfit to match. She then takes a photograph and posts it on social media with a little bit of the apronof-the-day's story. She's been doing it for more than 160 weeks. "I love to document them and give them their moment in the sun," she says.

Aprons may have fallen out of favour, thanks largely to the rise in cheaply manufactured clothing. Morgan says this has seen aprons relegated to the quaint aisle, as their protective properties are no longer needed, but she believes they are an important part of our heritage and are worth preserving.

"What comes to mind for a lot of people is the image of the pretty little housewife wearing her hostess apron but aprons cross both genders," she says. "They are garments worn in the act of doing — making, creating and working. Blacksmiths wear aprons as do butchers, mechanics, carpenters, chefs, even freemasons."

For her, however, the appeal of aprons lies primarily in the fabric. Her collection consists of domestic aprons in many different fabrics and patterns. "I am a collector by nature but it was because I was collecting vintage textiles and woollen jumpers to felt and refashion that I started coming across aprons and buying the odd one — just the real gems," she explains.

Her collection has taken off in the four years since moving from Melbourne to Ballarat. From a small collection of 30-40, she estimates she now has about 350. including the crème de la crème, a number of Australian Taniwha aprons dating back to the 1930s, unworn and with their tags attached.

"I collect a lot of Taniwha aprons," she says. "These 🛾 🧁



CLOCKWISE

FROM ABOVE:









Morgan collects vintage and handmade aprons as well as retro toys and props. Her aprons can be found at her corner store, which is located in Ballarat Central, in Victoria.





were manufactured in South Australia from 1919 and often featured scenes. I also have some very rare Taniwha children's aprons."

COLLECTOR PROFILE *

Morgan was disappointed to find when she visited the Adelaide firm that many bolts of vintage fabric had been thrown out and only one woman still sews for them. "The firm is still there but they make industrial aprons these days," she explains.

She also collects Admiration aprons, which were popular in the 1940s and '50s plus many handmade aprons unearthed in garage sales, op shops or passed on by people clearing out relatives' cupboards. "A local lady, Val, approached me about her aunt, Una, who had collected aprons until she passed away," Morgan recalls. "She said 'would you be interested in coming and having a look?'"

Morgan has since spent hours and hours at the family's dairy farm, about 15 minutes out of Ballarat, picking through a pristine collection of aprons, including the very rare children's Taniwha aprons. "I bought close to 100 from her," she says. "They included the children's ones, which Val had never worn as she preferred to be outside with her horses rather than inside baking."

When Morgan opened her shop, The Crafty Squirrel, she thought it would be fun to wear the aprons while she worked. "Otherwise I thought what am I going to do with them?" she says. A conversation with a customer and fellow apron collector, Heather Macleod, saw the idea for the Ballarat Apron Festival take hold.

"We have a big heritage weekend here in Ballarat



COLLECTOR PROFILE

CLOCKWISE FROM RIGHT:

Vintage patterns; aprons galore; Morgan's corner store; retro cake tins: stamped for authenticity; Morgan with the Crafty Squirrel's resident cat.







In the past two years, the pair has grown the two-day festival to include an apron catwalk show, an apron-making competition, scenes and displays, make-and-take craft tables as well as putting hundreds of aprons on display. More than 50 volunteers were involved in this year's event including a dedicated committee. For Morgan, the festival has embodied a "crazy, funny friendship thing" that has sprung up around her aprons.

"This year was really, really big," she says. "There is a huge element of nostalgia with aprons as people remember their own childhoods and their mothers or grandmothers wearing aprons and baking and that's what it is like for me."

Aside from the exquisite fabrics, it is the storytelling behind the garments that Morgan loves. "I love hearing the stories attached to them," she says. "It's fascinating to learn about the people who wore them and the people who made them."

And while she has no problem parting with many of her aprons — a rare Taniwha with tags can sell for \$30-\$35 — using them is a different matter. "I really love half aprons but the full ones are so beautiful, they look like dresses," she says. "Many have their original labels so I couldn't wear them. I know it is silly but I just couldn't." 46











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The old saying that you can take the girl out of the country but not the country out of the girl could well have been coined for Penny Hanan, creator of the artisan homewares and accessories label, 1803.

The eldest child of Orange vet Andrew Hansen and his physiotherapist wife, Judith, Penny grew up and completed most of her education in Orange before heading to Sydney for university. "Dad started farming red deer 35 years ago, so I grew up with the farm and understanding what a wonderfully versatile meat venison is," Penny explains. "It probably would have remained a hobby for Dad if my brother, Tim, hadn't become a meat trader. In 2000 he decided to take things up a notch and commercialise the herd under the label Mandagery Creek Venison. For the past 15 years Tim and his wife, Sophie, have taken their product to farmers' markets in Sydney and country NSW, but now they've grown the business to the point where they have the largest red deer herd in Australia and 95 per cent of their product is exported."

In the meantime, Penny studied agricultural economics at Sydney University, where she met her future husband, Campbell. "My name was Hansen and his was Hanan, so we used to be seated beside each other in economics exams," she explains. "I went into banking and then recruitment and Campbell moved into commercial property, so our lives were very city focused. However, as Campbell's parents live in



CLOCKWISE FROM ABOVE:

Penny's brother Tim Hansen runs Mandagery Creek Venison at Orange; the 1803 brand is an antler-to-tail business; Penny Hanan in her Sydney showroom and studio, which is open by appointment.

Berry and my family is in Orange, we've always kept one foot in the country. Our daughters, Pippa, 14, and Stella, 11, also love country life even though they are very much city girls."

When it comes to hospitality, keeping an open house and fostering community spirit, Penny says they do everything they can to live in the country tradition, albeit in an 1856 terrace house in the inner-Sydney suburb of Paddington. "Life has taken us down this path but it

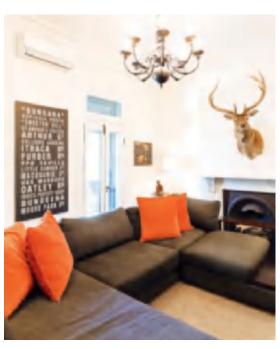






CLOCKWISE FROM LEFT:

Hand-forged knives with antler handles are part of the range; a stag's head keeps watch over a sitting room; the 1803 range includes suede, leather, and hair-on hide cushions: throws. cushions, and floor rugs feature in Penny and Campbell's terrace house in inner Sydney.



really is important to us to stay connected to the country in a tangible way," she says. "So much so that Pippa is now at school at Frensham in Bowral. I was a bit taken aback when she first came up with the idea, but I now realise it's a great opportunity for her to spread her wings, become more independent and keep a strong connection to the land. She is so happy there that Stella wants to join her so she will probably do that for high school."

While Penny says she had always been happy with her city career, she struggled to find her true métier until she was in the States on a business trip with Campbell about five years ago. "I found these leather goods that were branded to a cattle ranch in Oregon and the penny dropped," she recalls. "At that stage most of Tim's hides were being sent to Germany for tanning for lederhosen. While that was fine, it struck me that there was an opportunity waiting to be grabbed to turn the by-product of what was essentially a meat business into a genuinely Australian artisan range. I must also admit I saw it as a good way to maintain my country connections and also involve my dad, who had

"It struck me that there was an opportunity waiting to be grabbed to turn the by-product of what was essentially a meat business into a genuinely Australian artisan range."

recently been diagnosed with a terminal illness." Sadly, Andrew passed away recently but his legacy lives on in the name 1803, which he suggested as that was the year red deer were introduced to Australia for sport for the "gentlemen of the colony".

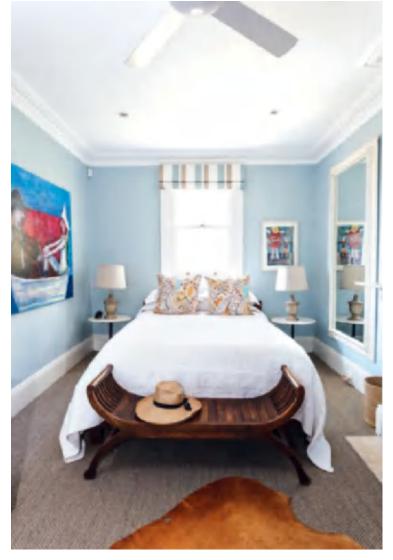
Penny swung into action finding talented Australian artisans who could realise her vision for a truly nose-to-tail ethos. Tony Scott uses 150-year-old tumbling barrels to treat the hair-on hides at his tannery in Port Elliot in South Australia. Matt Courtnay from Lara in Victoria creates





country comes to town











the leathers for the bags, belts, pouches, coasters and scarves that Dandenongs-based leather craftsman Jarren Borghero creates. Jarren has also teamed up with Julie Patterson of Cloth, who crafts the linen and cotton backing fabrics for 1803's cushion range. Tasmanian Tom Hounslow takes the antler and turns it into handles for his exquisite hand-forged steel knives, and a Cowra-based taxidermist turns the stag heads into decorative wall mounts.

"It is a privilege to be able run any livestock on fertile open pastures," Penny says. "Tim has built his business on ethical, sustainable principles. He's introduced pod farming, which means he moves his stock a lot and intensively grazes the deer on small blocks to minimise their impact on the land. It's just a matter of respect for the animal to then make the most of the whole beast, from the skins and hides to the antlers."

While much is talked about provenance these days, Penny says that 1803 customers genuinely want to engage with her family's backstory and connect with the farmto-finished-product journey. "We are committed to



country comes to town









sustainable manufacture and keeping our product 100 per cent Australian made," Penny says. "It goes against the tide from a cost and production perspective, but I believe that there is long-term gain in promoting local artisans and keeping firmly connected to the farm."

Penny operates 1803 primarily as an online business from her home-based studio. She hosts occasional open days and welcomes visitors by appointment so they can see the soft furnishings and accessories displayed in the light and airy studio setting. Her home is also a showcase for the 1803 collection, with cushions, rugs, throws and the odd stag head elegantly enhancing the contemporary interiors. It is at once a very urban setting with very strong rural roots.

"I'm a country person who is city-based," Penny says. "Until I started 1803, I hadn't really found my place. I believe that every environment has something to offer, whether it's city, near country or the remote outback. If you are lucky enough to be able to mix it up, I think you've achieved a great outcome. 1803 is helping us to do just that and I hope our family will be able to continue to live this best-of-bothworlds existence."

For more information visit 1803.com.au. 46



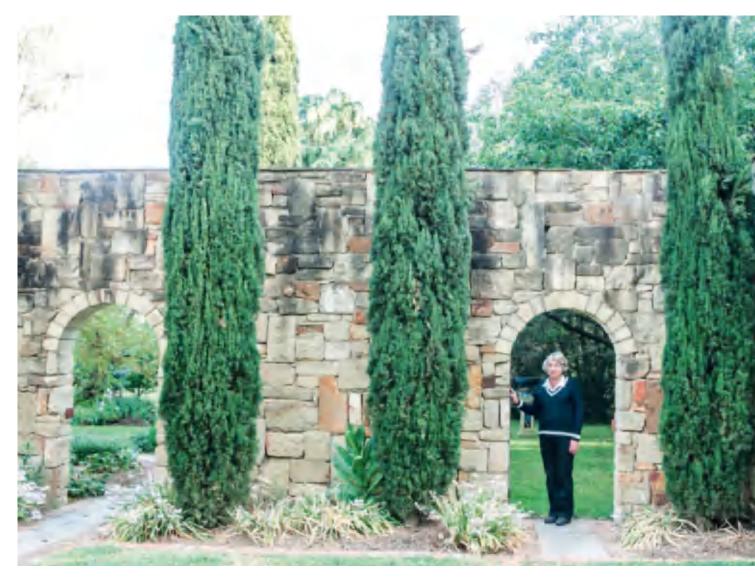
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As a child growing up in Melbourne, Gwen Davey remembers spending Saturday afternoons lazing with a book in a hammock, beneath the canopy of the plum tree at her parents' house. She oversaw her mother's effort in tending the front garden and the energy with which her father gardened the back and came to the conclusion they were both crazy. But fortunately their enthusiasm for horticulture filtered down and kicked in circa 1975, when Gwen, her husband, Don, and their three young daughters found themselves the owners of two acres of rambling blackberries and cape broom in Castlemaine. Of course, the grand homestead on the land was the initial attraction. Built in 1867, Forest Hall projected stately charm although its ornamental verandah was rotting. Listed on the national and state historic registers, the Chineseinspired Georgian feature was crying out for attention. "So being young and reasonably fit, we got stuck in," Gwen explains. "I bought a jigsaw and carved and replaced all the rotting posts."



CLOCKWISE FROM ABOVE: Gwen Davey framed in feature wall: coming up daisies; a feature chair beneath manicured hedges; the Castemaine homestead is listed on the national and state historic registers.







The list of landscaping challenges was long as the Castlemaine climate is known for fairly ordinary rainfall, searing hot summers and icy cold winters. A former mining town, geology in the region is a mixed bag of steep rocky slopes, shale-heavy soil and rolling pastoral land. As Forest Hall sits at the foot of the basin, its clay soil was akin to striking gold. Gwen and Don began with a gigantic clear up and burn off before looking for signs of old pathways on their property.

"On the south side of the house we found a slight rise in the ground which suggested there had been an oval-shaped garden," Gwen says. "So we put it back." Don, a plumber by trade, tackled the hard landscaping, converting the gravel circular driveway and several pathways into brick. In creating the garden planting and layout, Gwen cites an extended tour of European gardens in 1991 with Don, as her inspiration. "I admired the geometry and the sense of place, the linking pathways, drives and borders," she says. "But I quickly realised I wouldn't be able to grow the plants because we don't have the climate for it."

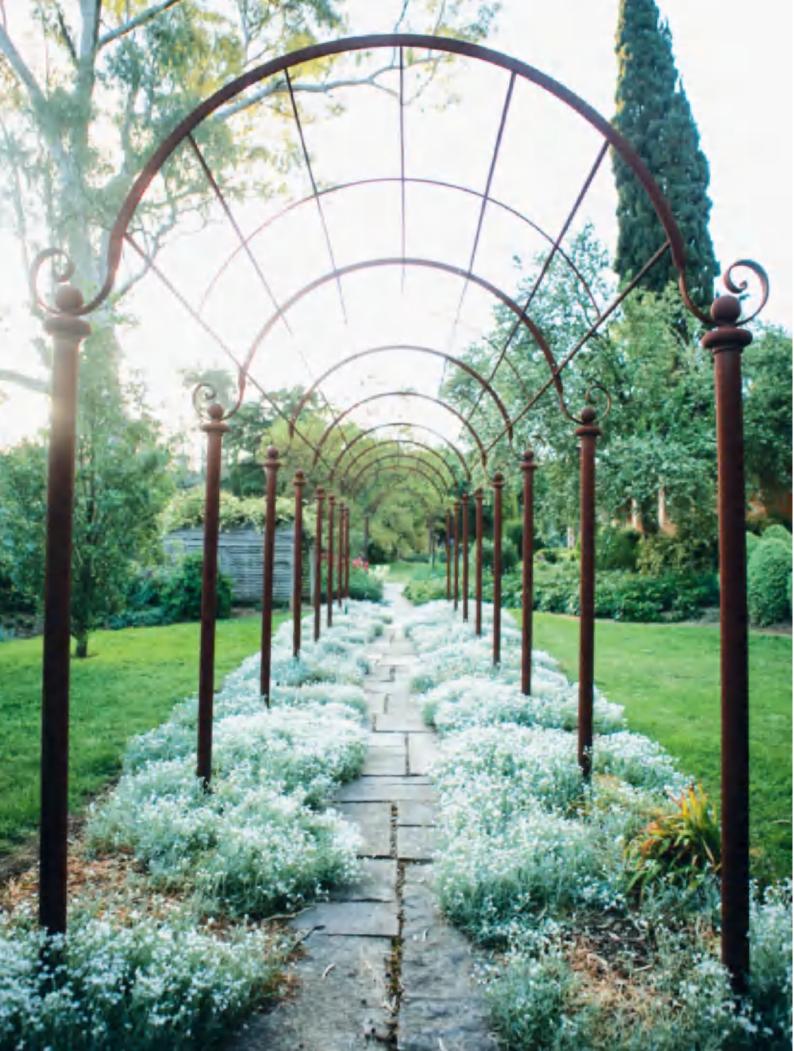
In deference to the proportions of the garden, Gwen opted for a few plants such as sedums in swathes,



CLOCKWISE FROM LEFT:

A bed of irises provides early spring colour; the shade house is where the magic happens; formal raised beds followed an extended tour of European gardens in 1991; sculpture and ground covers coexist happily.







sowing different varieties in different beds and revealing her innate and dramatic sense of style, hue and texture. A series of garden rooms includes an ornamental pear orchard, a formal box-edged Italian garden, vast beds of English lavender with red tulips interspersed (so that as the tulips die off, lavender bursts into the space), a parterre vegetable garden — the produce of which Gwen donates to her daughter's cafe in town — and a fully-hedged secret garden featuring a fire-engine red garden bench handmade by Don. The latter is a setting befitting an English period drama, minus the bustles. Directly behind the vegie patch is where the magic happens. "I propagate plants from my garden in the shade house so if I get tired of one of my arrangements or it's not performing well, I know I can pull it out and replant it with my own plants," Gwen says. "I usually have 15-17 individuals of the same plant at any one time. If I had to buy them, it would be a very expensive exercise."

As a member of the Castlemaine Garden Club and also the Castlemaine Heritage Rose Club, she is able to share her knowledge and her plants with fellow enthusiasts. She delights in opening Forest Hall to visitors and although



CLOCKWISE FROM ABOVE: Geometric hedging was inspired by travels in Europe; a mossencrusted branch; a fully-hedged secret garden featuring a red garden bench handmade by Don; romance in the rust.





she doesn't set out to educate the public, she is thrilled when other gardeners emulate sections of her garden.

Surely at age 78 the physical work must be more than a handful? "I'm absolutely passionate but I've realised that to maintain the amount of work necessary in my garden, I have to make an effort to be fit," she says. "My daughter who is a physiotherapist has prescribed repetitive exercise, so I walk around the Botanic Gardens every day and I go to water aerobics." The task is mammoth given husband Don passed away seven years ago. Gwen says they were an impressive team, and Don could turn his hand to anything, evidenced through his legacy of magnificent stone walls and arched gateways.

Gwen now shares her garden with a multitude of birdlife, four nomadic kangaroos, hundreds of skinks and a part-time gardener hired for the "heavy stuff" four hours a week. She remains wide-eyed with excitement when her cuttings grow roots, when the orchard's black trunks contrast the white froth of blossom, and in the early evening when she strolls the garden with a glass of wine in hand. "A garden is a fragile thing and can rapidly go downhill but that doesn't stop me," she says. 46



CLOCKWISE FROM ABOVE:

Don was responsible for creating the brick-paved paths; Gwen now maintains her garden with the help of a part-time gardener to assist with the heavy stuff; a potted history outside a shed gives a clue to the constant evolution.





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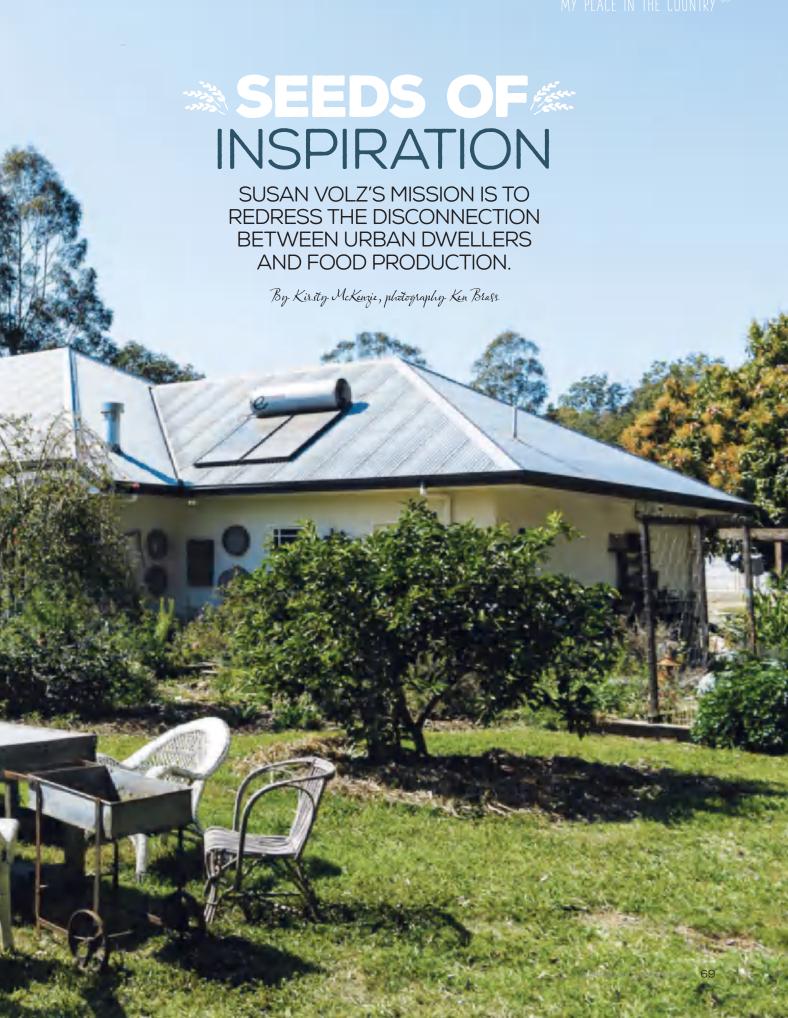






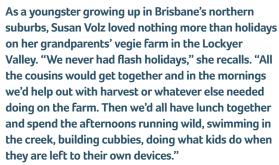
A property associated with the National Trust











Little wonder then that 12 years ago when Susan and her husband, David, went looking for somewhere to build a home on Brisbane's periphery, they bought a 3.75-acre former orchard the day they first inspected. Located at Highvale in the lush Samford Valley, the property had been planted years earlier to mango, lychee, carambola and custard apple trees. Susan and David designed their home to look as though it had been there forever, but with very contemporary passive solar features to ensure its footprint on the land was minimal. Orientation, cross ventilation and thermal mass ensure the house requires negligible heating



and cooling, even when summer temperatures soar. "We wanted all the features of an old homestead — high ceilings, wide floorboards and an open feel," Susan explains. "But we also made sure there were nooks that could be closed off for a cosy feel and we were lucky that a builder friend of my father helped us realise our dream."

When it came to colouring in the finer details, Susan would pack the babies (Emily, now 14, and Henry, now 13) in the car, with an Esky full of snacks and drinks and head off in search of garage sales, roadside clearances and junk shops. "Before the internet age, you had no choice but to get out on the road and search out pieces individually," she recalls. "These days you could do it all from the comfort of your home via eBay or Etsy. But I was well equipped as I'd been a collector of vintage stuff since I was a kid. When I was still at school I had a job at a hairdressing salon and I spent my first pay on a little suitcase from the local trash and treasure shop. If I'd known there was such a career as interior design I probably would have pursued it."

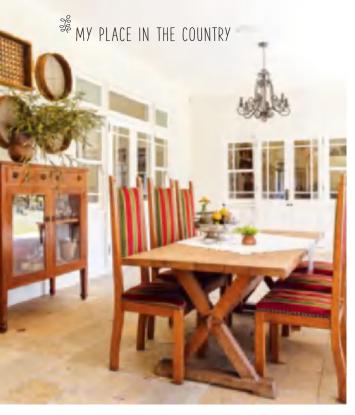
Instead she joined the sales staff of Ansett Airlines, where she met David, who still works in the aviation industry

CLOCKWISE FROM OPPOSITE:

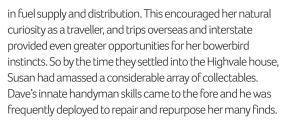
External wall on the potting shed; paradise for chooks; the potting shed interior; Susan's favourite spot is in the shed; the goat Hilton.











Susan adds that the business potential of her interests didn't dawn on her until about eight years ago when a friend asked her if she could find or make her a garden trug she had admired as a Christmas gift. "Then another friend saw it and wanted one too," she recalls. "From little things, big things grow, and suddenly I realised that Dave and I made a good team with me finding old objects and him restoring them and giving them a new lease on life. On his days off he also makes items such as storage units, benches and garden signs from old timbers we collect."

Before long, Our Kitchen Garden, a store specialising in home and garden wares with a rustic bent was born, with an online component as well as a shopfront in the hinterland township of Dayboro. "Dayboro may only be 20 minutes



from Samford, but it feels like going back 20 years," she says. "As property closer to Brisbane becomes more expensive, lots of young people with an interest in living more sustainably are moving out there and I think it's going to become a real food hub."

As "there were only so many mangoes you can eat" Susan reinvented the Highvale orchard with a huge kitchen garden planted to every conceivable edible plant and a healthy balance of companion flowers. A resident population of chooks and a goat complete the picture of bucolic bliss. Surplus fruit is put to good use with a Fowlers Vacola unit passed on by her grandmother, who, at the age of 102, is still going strong, but has hung up her bottling gloves. As the chief cook and entertainer in her family, Susan says she is keen to redress the disconnection many urban dwellers experience from the source of their food, and is adamant that serving food fresh from the garden or farm is a vital step towards good health and fulfilment.

Having outgrown the Our Kitchen Garden workshop at Highvale, Susan and Dave are now on the move to larger premises. They have recently purchased an old dairy

CLOCKWISE FROM OPPOSITE:

The kitchen is both bright and spacious; preserves at the ready; the small case on top of the wardrobe was one of Susan's first acquisitions; an outdoor dining area; family portraits grouped around a tree.

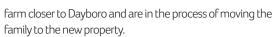












"It's a huge move for all of us," Susan says. "Having lived in our purpose-built homestead for more than a decade, we are adjusting to coping in a one-bedroom cottage. We have big plans for our new property and they include an even bigger vegie garden to support a cooking school. As well, we are building a much larger workshop for Our Kitchen Garden."

A firm believer that 'if you build it, they will come' Susan says her sister, Michelle Smith, who is a trained chef, will help with the cooking classes and surplus produce, pickles and preserves will be sold through the shop. "Dayboro already attracts day trippers from Brisbane," she explains. "I am sure we will draw more tourists with the expansion of the business. Ultimately I'd like to create a kind of creative hub, where people gather to learn new skills, practise holistic living and, of course, share good home-grown food. Meanwhile, Dave and I are at our happiest when we are together in the workshop, so eventually we hope he will transition from his staff job to self-employment. It's a big change but we are all looking forward to the next chapter." ***

For more information visit ourkitchengarden.com.au.





CLOCKWISE FROM ABOVE:

Watering cans aplenty; Our Kitchen Garden signs; grain sifters born again as wall decorations; violas give an old pail a new lease on life; gateway to the surrounding bush; a wild profusion of plants at the front.







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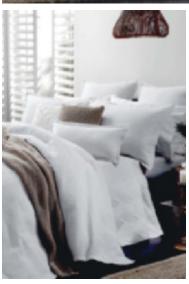
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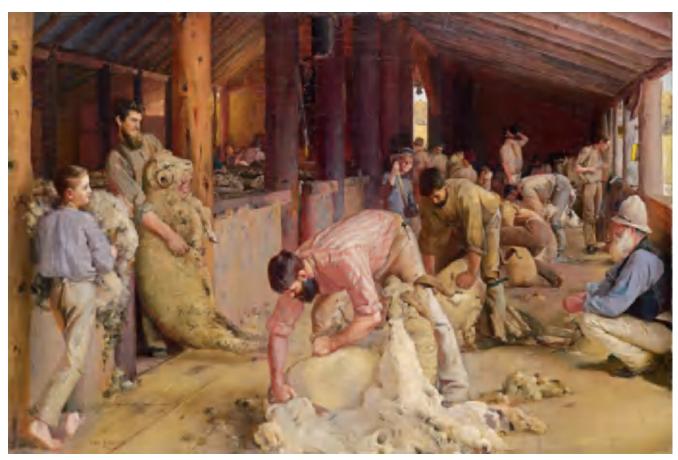












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THE NATIONAL GALLERY OF AUSTRALIA CELEBRATES THE LIFE AND WORK OF TOM ROBERTS WITH AN EXHIBITION OF MORE THAN 130 WORKS COVERING ALL ASPECTS OF HIS PROLIFIC CAREER.

A major retrospective of the work of Tom Roberts is headlining the program at the National Gallery of Australia (NGA) this summer. Often regarded as the founding father of Australian Impressionism, Tom Roberts is credited with teaching Australians to see and value their landscape with a fresh eye. The exhibition covers all the media in which he worked: oils, pastels, pencils, etchings and sculpture. It includes 53 portraits and 53 landscapes, and also his famous national narratives, still-lifes, nudes and figures in landscape.

RIGHT: Portrait of Florence painted in Sydney, c 1898, oil on canvas on paperboard 66.6 x 38.7cm, Art Gallery of New South Wales, Sydney, bequest of Florence Turner Blake 1959.



LEFT: Shearing the rams, painted at Brocklesby station, Corowa, New South Wales, and Melbourne, 1888-90, oil on canvas mounted on board 121.9 x 182.6cm, National Gallery of Victoria, Melbourne, Felton Bequest Fund, 1932.

RIGHT: Holiday sketch at Coogee, painted in Sydney, 1888, oil on canvas 40.3 x 55.9cm, Art Gallery of New South Wales, Sydney, purchased in 1954.

BELOW: A break away! painted at Corowa, New South Wales, and Melbourne, 1891, oil on canvas 137.3 x 167.8 cm, Art Gallery of South Australia, Adelaide, Elder Bequest Fund, 1899.





Born in 1857 in Dorset England, Roberts migrated to Australia in 1869 at the age of 13 with his widowed mother, brother and sister. He studied fine art in Melbourne, and from 1881 attended London's Royal Academy Schools then travelled through Europe.

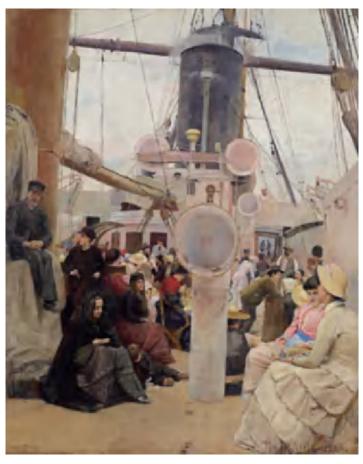
He was among the first to promote outdoor landscape painting and his Impressionist landscapes invited Australians to better appreciate the beauty of their environment. Some of his most famous works include the large and nationalistic pre-Federation pictures such as Shearing the Rams, The Golden Fleece, A break away!, and the bushranging subject, Bailed up.

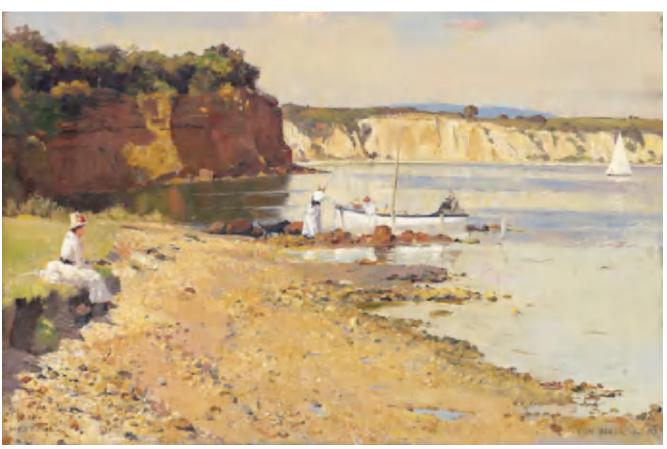
Shearing the Rams attracted more press coverage at the time than any other Australian painting. The subject for Bailed up was a coach driver called Silent Bob Bates who had been held up by the bushranger Captain Thunderbolt in the 1860s.

One of Roberts' most celebrated works is referred to as Big Picture, because it was so large it was painted on three separate pieces of canvas, stitched together. In 1901 Roberts attended the opening of the first Federal Parliament at the

BELOW: Slumbering sea, Mentone, painted in Melbourne, 1887, oil on canvas 51 x 76.5cm, National Gallery of Victoria, Melbourne, purchased with the assistance of a special grant from the Government of Victoria, 1979.

RIGHT: Coming south, painted in Melbourne, 1885-86, oil on canvas 63.8 x 50.5cm, National Gallery of Victoria, Melbourne, gift of Colonel Aubrey HL Gibson in memory of John and Anne Gibson, settlers (1887), 1967.









ABOVE: In a corner on the Macintyre, painted at Newstead, North Elsmore, New South Wales, 1895, oil on canvas 71.1 x 86.4cm, National Gallery of Australia, Canberra, purchased 1971.

LEFT: Opening of the First Parliament of the Commonwealth of Australia by H.R.H. The Duke of Cornwall and York (later H.M. King George V), May 9, 1901, painted Melbourne, 1901–02, finished in London, 1903, oil on canvas 304.5 x 509.2cm, Royal Collection, presented by the Commonwealth in 1904, on permanent loan to Parliament House, Canberra.



ABOVE: Allegro con brio, Bourke Street west, painted in Melbourne, c 1885–86 and 1890, oil on canvas 51.2 x 76.3cm, National Library of Australia, Canberra & NGA, Canberra, purchased 1920 by the Parliamentary Library Committee.

BELOW: Evening, when the quiet east flushes faintly at the sun's last look, painted in Melbourne, c 1887, oil on canvas 50.8 x 76.2cm, National Gallery of Victoria, Melbourne, W.H. Short Bequest, 1944.

RIGHT: Bailed up, painted at Newstead and Inverell, New South Wales, and Sydney 1895, reworked Kallista, Victoria, 1927, oil on canvas 134.5 x 182.8cm, Art Gallery of New South Wales, Sydney, purchased 1933.





Exhibition Building, Melbourne, and was commissioned to paint the event. His historic Federation commission, Opening of the First Parliament of the Commonwealth of Australia by H.R.H The Duke of Cornwall and York, May 9, 1901, painted between 1901 and 1903, features more than 265 recognisable portraits. This is the first time the painting has been moved since its installation at Parliament House, Canberra in 1988.

The exhibition will run until 28 March 2016, and tickets can be purchased through Ticketek and the National Gallery of Australia website nga.gov.au/Roberts. 466











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SYDNEY

Traditional restorers of cast iron baths in authentic Vitreous enamel

Antique baths is the only company in Australia today restoring old cast iron baths and manufacturing using the traditional Vitreous (porcelain) enamel method, which has stood the test of time for over a century. The only company in Australia that can restore Heritage Listed cast iron items.

With over twenty five years in the business, this family run company prides itself on the personalised and friendly service it offers and on the quality of its product. Clients can choose from a huge selection of baths and basins, some dating back to the 19th Century, including the rare and unusual.

Antique Baths have a wide range of clientele, ranging from families with small children that love to have toys while bathing, to celebrities and professional people, from Sydneyto Perth, Darwin to Melbourne, and everywhere in between.



KITCHEN CAPERS

SPICE THINGS UP WITH THE LATEST COOKING EQUIPMENT & UTENSILS.

Compiled by Daria Kurilo



HANDY GADGETS

Every home chef will love these great kitchen gadgets.

ABOVE: This white silicone universal cover creates an airtight seal on pots or bowls to prevent spills when cooking or preserve freshness when

storing. The cute cloudshaped cover is a very practical accessory to have.

■ chefn.com

BELOW: Progressive has created the ProKeeper set of ingredient-specific airtight containers including the ProKeeper for brown sugar. This features a small terracotta disc on the inside





the sugar moist and loose, and preserves freshness. There are six models in the range and each one has measurement markings to indicate how much of an ingredient remains.

■ kitchenwaredirect.com.au

ABOVE & LEFT: Kale is the most talked about vegetable of the year. Therefore it's no surprise that its very own utensil exists. Introducing the Chef'n kale stripper, which comes in a handy little leaf-shape with eight holes of varying sizes. It works on everything from kale to thyme and rosemary, and takes seconds to strip the leaves from the stems. ■ chefn.com





TEA TIME

Relax with a cuppa.

ABOVE: Indulge in the blending art of ancient tea drinking with these beautiful and modern teapots. Made from porcelain and with a stainless steel infuser suspended from the lid rim, they are available in various designs and sizes.

■ kitchenware direct.com.au

RIGHT: Add a touch of romance and simple elegance with this premium porcelain teaware.

villeroy-boch.com.au

BELOW: Coffee lovers can now enjoy a coffee machine with a personalised look. Individuals can change their kitchen styling with their mood or as a way to stay on top of changing interior trends by simply changing the coloured clips. The machine itself features a



19-bar extraction pressure system ensuring a perfect cup of coffee every time. Twelve decorative side panels are available.

■ breville.com.au





WHAT'S COOKING?

Make cooking easy with these contemporary cookers and stylish pots and pans.

ABOVE: We adore the calming turquoise and rustic look of this pot rack. With five rungs made of genuine wood, it is a convenient element to your kitchen interior.

■ fqcrafts.etsy.com **BELOW:** The AGA City60 is a smaller, more city-friendly package. Made from cast iron, it employs radiant heat cooking technology and offers roasting, baking and simmering functions and a hotplate allowing you to boil. This gem will add more style and colour to your kitchen.

agaaustralia.com.au

RIGHT: Easy to clean and fast to cook, these speedy ovens are perfect for the busy food lovers out there. With 13 functions overall, the ovens offer various combinations of cooking methods including microwave and fan-forced, microwave and grill, and fanforced and grill.

smeg.com.au

BOTTOM RIGHT: With the impressive option of 11 oven functions, steam cooking, forced air cooking and the combination of both, this is the latest kitchen necessity.

■ ilve.com.au













LEFT: Crafted in Europe from premium, professional-grade stainless steel, this colourful cookware is ideal for various stovetops including induction. The range comes with a guarantee of five years and is suitable for use in the oven, microware, under the grill and in the freezer.

■ lecreuset.com.au

ABOVE: This latest invention by French kitchen innovator De Dietrich is one of the smartest cooktops yet. The technology allows up to five different vessels to be cooking at various temperatures simultaneously and determines where each sits on the hob and adjusts the temperature accordingly. With a mind of its own, it

also memorises chosen settings for each pan or pot.

■ ilve.com.au

BELOW: ASKO introduces to you the Series 7 Combi Steam Oven, a combination of oven and steamer. With a range of programs to select from, the oven will guide you to choose the best setting for the dish you wish to cook.

■ asko.com.au



PASTA MANIA

Our favourite equipment will help you become a pasta expert and bring a little bit of Italy into your home.

RIGHT: Keep your pasta dry on this efficient pasta drying rack. Equipped with 16 rods that can carry up to 2kg of pasta, the Tacapasta rods fan out from a central column that also houses a multipurpose wand.

■ yourhomedepot.com.au/ marcato

BELOW: This simple, ergonomic dispenser that sprinkles flour is essential for successful pasta making. It can also be used for icing sugar, caster sugar or cocoa powder.

■ yourhomedepot.com.au/ marcato



FAR RIGHT: With a hand crank and featuring 10 thickness levels for rolling pasta, the Marcato Atlas 150 is a sturdy little machine for any creative chef. It creates three pasta shapes including lasagne, fettucine and tagliolini.

yourhomedepot.com.au/ marcato

RIGHT: A classic for the kitchen. Keep your pasta fresh and dry in the Chasseur La Cuisson Pasta Jar that is also microwavable, freezer safe, oven safe and has a durable enamelled surface.

■ chasseur.com.au



Cheminee

The AGA Shop, Sydney

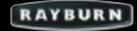




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CLASS ACT

BRUSH UP ON YOUR KITCHEN SKILLS WITH A COOK'S TOUR AROUND THE COUNTRY.

By Nina Harriott

Food I Am (NSW)

Local Riverina produce takes centre stage at Tania Sibrey's award-winning cooking school in Wagga Wagga. Seasonally themed workshops allow participants of all abilities to cook with the freshest ingredients sourced straight from Australia's food bowl. Food I Am showcases the Riverina's best producers, artisans and ingredients, and regularly draws distinguished chefs from around Australia to cook in its purpose-built kitchen facilities. The cookery school has become a regional hotspot and was a winner at the 2014 Food Tourism awards.

foodiam.com.au

Fareshare (Vic)

Since 2001, Fareshare has established itself as one of Melbourne's standout community organisations and innovative food destinations. The charitable organisation reclaims unused food destined for dumpsters and uses it to fight hunger by cooking up to 25,000 free meals for Victorian charities every week. Last year, almost 7000 people volunteered to work in Fareshare's industrial kitchen to make wholesome meals for the needy. The community kitchen operates around five daily shifts and no formal training or professional experience is required.

fareshare.net.au

Three Seeds Cooking School (ACT)

Located in the heart of Fyshwick Markets, the Three Seeds Cooking School delivers a constantly evolving schedule of classes ranging from BBQ and Spanish to Portuguese and Middle Eastern cuisines. The hands-on classes are updated seasonally and include complimentary wine and a meal. Even better, private classes in Three Seeds' state-of-the-art kitchen are available for corporate events, social gatherings or even hens' and bucks' nights.

3seeds.com.au

Blue Mountains Cooking School (NSW)

Situated in a 100-year-old weatherboard house on an acre of gardens, you can't help but feel you've been transported

to a bygone era as you walk up the path to the Blue Mountains Cooking School. Run by sisters Diana Ferguson and Cath Baker, students are in good hands as the ladies bring a lifetime of experience and cooking knowledge to the kitchen table. The school runs six to eight public classes per year as well as private lessons for avid learners. Diana and Cath's essential piping techniques class is a favourite, and ensures that home bakers can make their sweet treats look as good as they taste.

bluemountainscookingschool.com.au

Gelato Messina (NSW)

Prepare to beat the heat this summer with an ice-cream making masterclass at cult-classic Messina Gelato's Sydney headquarters. Voted Sydney's best ice-cream maker, the passion and skill of Messina's chefs are on display as they create gelato cakes and whip up mind-boggling flavour creations. Prepare for brain freeze as you indulge in a gelato degustation with more than 40 flavours on offer, or, create two of your own flavours to take home alongside a copy of Gelato Messina's prized recipe book.

gelatomessina.com/au/classes

Rainforest Bounty (Old)

Sandwiched between the Johnstone River and the lush tropical rainforest of Mount Bartle Frere, Geraldine McGuire's kitchen exudes peace, tranquillity and hospitality. Geraldine offers a full paddock-to-plate experience based on seasonal rainforest fruits, organic meats and ingredients sourced from local farmers and artisanal producers. After wandering down to the river to collect rainforest ingredients, participants can settle into the spacious riverside pavilion to soak up Geraldine's signature Asian fusion style.

rainforestbounty.com.au

Let us know about your forthcoming classes by writing to us at Locked Bag 154, North Ryde, NSW 1670 or emailing australiancountry@universalmagazines.com.au.

CLOCKWISE FROM LEFT:

Rolling dough at Food I Am cooking school in Wagga Wagga; cooking for a cause at Fareshare cooking class; delicous gelato at Gelato Messina school; prepared kitchen table at Blue Mountains Cooking School; students cooking in action with localy ingredients at Rainforest Bounty cooking school; intense concentration at Three Seeds Cooking School.



















COCONUTS

HE WHO PLANTS A COCONUT TREE. PLANTS FOOD AND DRINK, VESSELS AND CLOTHING. A HOME FOR HIMSELF AND A HERITAGE FOR HIS CHILDREN ... THE LIST HAS GROWN STEADILY SINCE THAT SOUTH SEAS SAYING FIRST REFLECTED ON THE VALUE OF THE COCONUT PALM.

Recipes & styling by Kay Francis, photography Ken Brass

Thick white coconut flesh is the source of desiccated, shredded, flaked, chipped and copra, or dried, coconut. From it is also extracted coconut cream, milk, oil, butter, milk powder and flour. Coconut sugar is produced from the sap of the cut flower buds of the coconut palm, which is collected and dried to evaporate the water content. The resulting tasty brown sugar is said to have a lower GI rating than cane sugar, but the jury is out until the science is more thorough. Coconut sugar is not palm sugar, which is derived from the date palm. The sap is also used to produce coconut vinegar by fermentation, and an amino sauce, which can be substituted for soy sauce. And that's just the food component. The husk is used to make coir, rope, matting and geo textiles. The pith makes coco peat and the shell is used in craft, for vessels, charcoal and activated carbon. The trunk of the tree is used for timber, the fronds for thatch and roofing, the leaf stalks for brooms and food skewers and the roots for medicines and a deep red to purple natural dye.



In cooking, the use of coconut products is limitless. As a food the nutritional value is excellent. It is a rich source of fibre, zinc, calcium and potassium. The oil, one of the few non-animal saturated fats, contains medium-chain fatty acids which, unlike other saturated fats, produce energy rather than being stored as fat in the body. It also is recognised as having anti-viral, -fungal and -bacterial properties. The rise and rise of the popularity of coconut water is for good reason. It contains electrolytes that assist with hydration after exercise. As a refreshing drink, it would do well to replace the fizzy sweet drinks that contribute so much to the spiralling increase in obesity and diabetes in our society. All this from a nut that is not a nut, but a drupe — a stone fruit just like a peach. The stone being the coconut as we know it.

COCONUT GOES WITH: Almost anything, as it has both sweet and savoury applications, and features in cuisines worldwide. Any list will just touch the surface, but red and white meats, seafood, curries, vegetables, rice, cakes, ice creams, alcoholic drinks—think pina colada - non-alcoholic drinks and tropical and citrus fruit all marry well.

SELECTION AND STORAGE: A fresh coconut will keep for several months at room temperature. To prepare, first remove the outer husk. Cracking open a coconut first involves piercing the three holes at its base — use a Phillip's head screwdriver — and draining the coconut water. Tap around the full equator of the nut with a hammer and very quickly the shell will split to reveal the flesh. Once cracked, the flesh should be removed and refrigerated or frozen.

Coconut Beef Serves 8

4 spring onion bulbs and some green stalk, roughly chopped 3 small red chillies, stalks removed ½ cup coarsely chopped garlic chives 1 stick lemongrass, chopped Roots and stems from 1 bunch coriander, washed and chopped (reserve leaves for garnish) 1 tablespoon sesame oil 1 cup raw cashews 800ml canned coconut cream 500g beef steak (scotch fillet for fast cooking, chuck steak for longer cooking) 4 small oval, purple-striped

eggplants, quartered

1 bunch snake beans, cut into 3cm lengths

GARNISHES

1 cup shredded coconut fried with 1 teaspoon sea salt until brown Asian fried shallot (packaged) Sliced red chilli Coconut yoghurt (see recipe below) Naan bread, fried in a little coconut or peanut oil until crisp

In a food processor blend together spring onion, chillies, garlic chives, lemongrass and coriander roots and stalks, to make a coarse paste. Heat sesame oil (or use coconut oil if you wish) in a large deep pot. Add paste and cook over a medium heat, stirring frequently, for 10 minutes. Finely chop the cashews in the food processor (no need to wash the bowl) and then stir these into the paste. Cook for 5 minutes, then stir in coconut cream. Heat until just simmering.

Meanwhile, heat a ribbed grill pan and cook the eggplant on each side until browned. Add these to the pot, along with the snake beans. Return mixture to a simmer, stirring occasionally. Heat the grill pan to very hot and grill beef for just one minute on each side, to brown well. (Scotch fillet in one piece, chuck steak as individual pieces.)

If using fillet, cut into 2cm dice and add to the simmering mixture. Cook 5 minutes then turn off heat, cover and stand pot until required. The better quality steak will cook in this time. If using chuck, add to pan and cook over lowest possible heat for 1 hour or longer, stirring occasionally. This version benefits from being made the day ahead and reheated. Add beans 5 minutes before serving.

To serve, spoon into the coconut beef into dishes and garnish with the coconut, shallot, coriander leaves, chilli and coconut yoghurt, if desired. If you wish, cook sticky rice in coconut water as another accompaniment.

Coconut Yoghurt

1kg natural full-cream Greek yoghurt 100g coconut milk powder

Line a sieve with an overhanging double layer of muslin and position it over a deep bowl. Spoon yoghurt into sieve, draw up the edges of the muslin and twist them together to enclose yoghurt. Stand overnight in the fridge. This draining will yield 11/2 cups of whey. Whisk milk powder into whey until smooth. Whisk curds (solids) into the coconut mixture until smooth.

Spoon the coconut mixture into the original, cleaned yoghurt container or another plastic lidded container. Refrigerate at least two hours before using.

Serve with muesli, crunchy granita or porridge, fruit, cakes and desserts, or with curries. Yoghurt can also be served frozen (see the recipe on page 93).





Seafood in Coconut Broth

Serves 6-8

COCONUT BROTH

- 1 litre coconut water
- 1 tablespoon finely chopped lemongrass (fresh or frozen)
- 4 kaffir lime leaves, sliced
- 3 large red chillies, chopped

2cm piece green ginger, grated

Grated rind and the juice of 1 large lime

2 spring onion bulbs, chopped

Roots and stems from 1 bunch coriander, washed and chopped (reserve leaves for garnish)

- ½ cup tiny dried shrimp (from Asian food shops)
- 1 tablespoon coconut sugar
- 1 tablespoon coconut amino sauce (or soy or ponzu)

SEAFOOD

Your choice of fleshy white fish (orange roughy, snapper, mahi mahi) cut into 3cm dice

Green prawns, peeled and deveined Fresh scallops

Fresh green-lipped mussels, cleaned (remove from shells if you wish)

VEGETABLES

1/2 daikon radish, julienned to matchsticks

2 carrots, julienned to matchsticks

1 bunch snake beans or garlic stems, cut into 3cm lengths

GARNISH

Green end of 1 spring onion, shredded Fresh bean shoots Snow pea shoots, trimmed 2 sliced red chillies **Coconut chips**

Place all broth ingredients in a large saucepan and bring to a boil. Simmer for 5 minutes, turn off heat and stand for at least an hour, but preferably longer, to let flavours develop. Place prepared vegetables in a bowl and cover with boiling water. Drain and repeat, then stand until required. Strain broth through a sieve lined with muslin and return to a clean saucepan. Discard solids. Heat broth until simmering, then add seafood, return to a simmer and cook 4-5 minutes.

Strain vegetables and distribute between warmed plates. With a slotted spoon, distribute seafood among plates, then spoon broth over. Top with your choice of suggested garnishes.



Frozen Coconut Yoghurt with Coconut Biscuits, Mango & Papaya Serves 6-8

lkg coconut yoghurt (recipe page 91) **COCONUT BISCUITS** Makes 12

1 egg white

1/4 cup coconut sugar

1/4 teaspoon concentrated vanilla extract

2 tablespoons coconut flour 30g salted butter, melted

10g macadamias, roasted and chopped

Thinly sliced papaya and green mango Finely julienned rind and juice of 1 lime

To make frozen coconut yoghurt spoon voghurt into ice-cream maker and churn according to manufacturer's instructions. Freeze until required and allow to soften slightly before serving. (Alternatively, pour mixture into a shallow container and freeze, stirring with a fork every hour to keep smooth.)

For coconut biscuits, preheat oven to 180°C. Beat egg white until soft peaks form. Beat in sugar until dissolved, stir in vanilla and then fold in sifted flour alternatively with melted butter, beginning and ending with flour. Spoon teaspoonfuls of the mixture onto greased oven trays. Spread each to 5cm diameter. Sprinkle with chopped macadamias. Bake for 12 minutes, or until the biscuits are firm and dry. Cool on trays. Store in an airtight container until required, but biscuits are best eaten within 24 hours.

Remove yoghurt from freezer to refrigerator at least 30 minutes before serving. Serve frozen yoghurt accompanied by a coconut biscuit and thinly sliced papaya and green mango (or fruit of your choice) combined with lime rind and juice.

Baked Coconut Rice Custard with Lychee & Watermelon Serves 6

1½ cups short-grain rice

- 1 litre coconut water
- 4 star anise
- 320g can sweet condensed coconut cream
- 4 egg yolks

Grated rind and juice of 2 limes

FRUIT IN COCONUT-LIME SYRUP

½ cup coconut sugar Julienned rind and juice of 3 limes ½ teaspoon grated green ginger 565g can lychees 500g seedless watermelon, scooped into balls

FOR DECORATION

Combine rice, coconut water and star anise heat 30 minutes, or until most liquid is absorbed. Remove from heat and stand 10

Preheat oven to 150°C. Whisk together thoroughly. Place a small piece of baking paper into 6 x 3/4-cup baking moulds (or one large dish). Spoon in rice, packing well. and pour in hot water to about 1cm deep. Cover containers loosely with baking paper, then place tray in centre of preheated oven. Bake 40 minutes.

Cool slightly in containers then turn Combine coconut sugar, lime rind and juice and ginger in a bowl. Add lychees and their syrup and the watermelon. Refrigerate until required. Serve rice sprinkled with macadamias and coconut chips, and the fruit in syrup. Serve extra syrup separately.



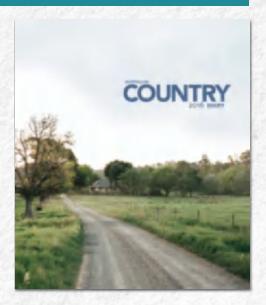
NEW DIARIES AND CALENDARS FOR 2016 HAVE ARRIVED PAPER



2016 DIARIES









AUTUMN

Autumn is the melloucer season, and what we lose in florcers we more than gain in fraits.

— Samuel Butler





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RAISING THE BAR

HERE ARE THE LATEST DROPS. NEWS AND VIEWS FROM THE WORLD OF BEER, WINE AND SPIRITS. By Greg Duncan Powell









AUSTRALIAN CIDER

Cider is the booze bandwagon everyone is jumping on. The cider market is growing by a third every year and is squeezing the beer from bottle shop fridges. As with most fads there are the artisan fanatics and the frauds who are just cashing in. The fanatics seek out obscure apple varieties such as Kingston Black, Foxwhelp, the Cox's and Sturmer Pippins and the attractively named Brown Snout. The frauds import apple concentrate.

The difference between proper cider made by crushing and fermenting real apples (or pears) and the sweet, fizzy alcoholic 'cider' which is made from apple juice concentrate has to be tasted to be believed. Seek out some of these local producers: The Hills Cider Company, Adelaide Hills SA (thehillscidercompany.com.au) Small Acres Cyder in Orange NSW (smallacrescyder.com.au), Bress Cider in Harcourt Vic (bress.com.au) and Red Sails Cider in Middleton, Tas (redsails.com.au).

BARBECUED DUCK

CLYDE PARK LOCALE PINOT NOIR 2014, \$25

Pinot at this price point is rarely exciting but this one really grabs a pinot fancier's attention. Bursting with flavour and aroma there's juicy cherry and

plum fruit, great texture and it's a wonderful red to sniff and savour. Barbecued duck is

the perfect accompaniment.



Langhi Ghiran may be famous for its Shiraz but don't neglect its Riesling. This affordable delight is austere, dignified and a great expression of the variety. It already shows a touch of bottle age and is delicious with grilled trout but could benefit from another five or so years in the cellar.



PINOT GAJGER

SUMMER QUAFFING **FOUNDSTONE PINOT GRIGIO 2015. \$8**

DID YOU KNOW? THERE ARE TWO DIFFERENT METHODS WINEMAKERS CAN USE

TO GIVE A ROSÉ OR PINK SPARKLING WINE ITS COLOUR. THE MOST COMMON

IS THE TACHÉ METHOD. THE WORD MEANS STAIN IN FRENCH AND THE WHITE

WINE IS LITERALLY STAINED BY THE ADDITION OF A LITTLE RED WINE. THE

OTHER METHOD IS A BIT TRICKIER AND HARDER TO CONTROL. THE JUICE FROM

MEUNIER IS ALLOWED TO PICK UP A LITTLE COLOUR FROM ITS SKINS.

Subtlety is not a word you would normally associate with an \$8 white but it is appropriate here. This is a European-styled white; light, fresh, relatively low in alcohol, subtly flavoured and great with seafood and salads.



CELEBRATING DEVIATION ROAD ALTAIR BRUT ROSÉ NV. 532

Elegant and distinguished, this meticulously made pale pink bubbly has whiffs of strawberry and Crofton apples. a delicate bubble and a finish that is super clean. It's perfect for serving with canapés.







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Paradiso found

FOR AN ALTERNATIVE TO WELL-WORN TUSCANY, THE RELATIVELY UNKNOWN CENTRAL ITALIAN ABRUZZO REGION OFFERS AN AUTHENTIC EXPERIENCE WITH THE CAPACITY TO SURPRISE.

Story and photography by Don Fuchs













Florence, San Gimignano, Siena. L'Aquila, Sulmona, Pratola. I hazard a guess that more often than not the first three names ring a loud bell, the second three not so much. The first set belongs to an Italian region that is much publicised, much loved, much visited: Tuscany. The second three, on the other hand, belong to a region further south in Central Italy, just north-west of Rome, that is still off the tourist track: Abruzzo.

I base myself in Pratola. The town doesn't feature in any of the few guide books available on the Abruzzo region. Its old part is typical of Italian towns: narrow alleys, washing hanging off balconies, hidden jewels such as the little church, Suore Della Presentazione Maria SS, and the piazzas, central to social interaction. Once a week the Via Corso turns into a farmers' market with offerings from artichoke to zucchini, from fish to fennel, with truffle and saffron thrown



in. Patrola is a piece of genuine Italy. And it still belongs to Italians. This, I will learn over the course of the next few days, applies to most of the Abruzzo region. It is an Italy that the overrun and expensive Tuscany can't supply anymore.

Alberto is the local cop in Pratola. He walks the old town almost daily — sporting Ray-Ban sunglasses and an immaculate uniform like all Italian policemen. On day four he stops me on my way to Caffe del Corso at the Piazza Madonna della Libera, where beautiful young Martina already knows what I will have: una cappuccino e un cornetto semplice — my daily breakfast routine. This time breakfast has to wait; I have to explain myself to Alberto. As it turns out he is driven not so much by suspicion but curiosity. Strangers are a rare sight in Pratola. Seeing my cameras, he wants to know if I'm here to photograph his town. His English is excellent, a relief as my Italian is anything but, and most people in Pratola speak just that. Hearing that I'm from

Australia, Alberto quickly points out that many people in Pratola have connections to the land so far away. "People left the region for America or Australia," he says. "There were no jobs here, no future." It is an assessment that still applies today. The Abruzzo region has been economically depressed for a very long time. Just opposite Pratola, on the other side of the valley, the village of Roccocasale clings to the steep slopes of the Montagne del Morrone, part of the mountainous Maiella National Park. In 1920 the village had about 2000 residents. Now there are about 750.

In the northern section of Maiella National Park, maybe an hour's drive from Pratola, perched on the slope of a hill is the spa town of Caramanico Terme. It is one of the few towns with tourist infrastructure. The hotels, restaurants and coffee shops, however, cater almost exclusively to Italian tourists. The national parks visitor centre is also in town. Here I obtain the free permit for a walk through the dramatic

CLOCKWISE FROM ABOVE:

Beautiful architecture in Pratolo: waitress at Pratola's Cafe Corso bearing Don's daily dose of coffee and croissants; local produce at the Pratola market; selection of cheese at a market stall; locals inspecting the splendid produce. on offer at the market.









Gole di Orfento, a deep limestone gorge below town. The steep rocky slopes are covered with a green thicket of beech, ash and hazel. In its depth an ice-cold, crystal-clear creek rushes over polished rocks. Birds sing. The dry summer heat caresses walkers in soft breezes. Many flowers, rare orchids among them, are displaying their splendour along the track. The old town above is soon forgotten, replaced by a wild landscape of touching beauty. This is one of the trademarks of the Abruzzo region. Between the old villages and relatively untamed nature there are few buffer zones.

The outstanding feature of Abruzzo, and another that distinguishes it from Tuscany, is its network of three national parks and 30 nature reserves, making it the green heart of Italy. The most famous park is the iconic Gran Sasso National Park. A spectacular road leads up to the treeless high plains of the Campo Imperatore. It is early summer. Horses roam the plains, alpine wild flowers colour the meadows. This



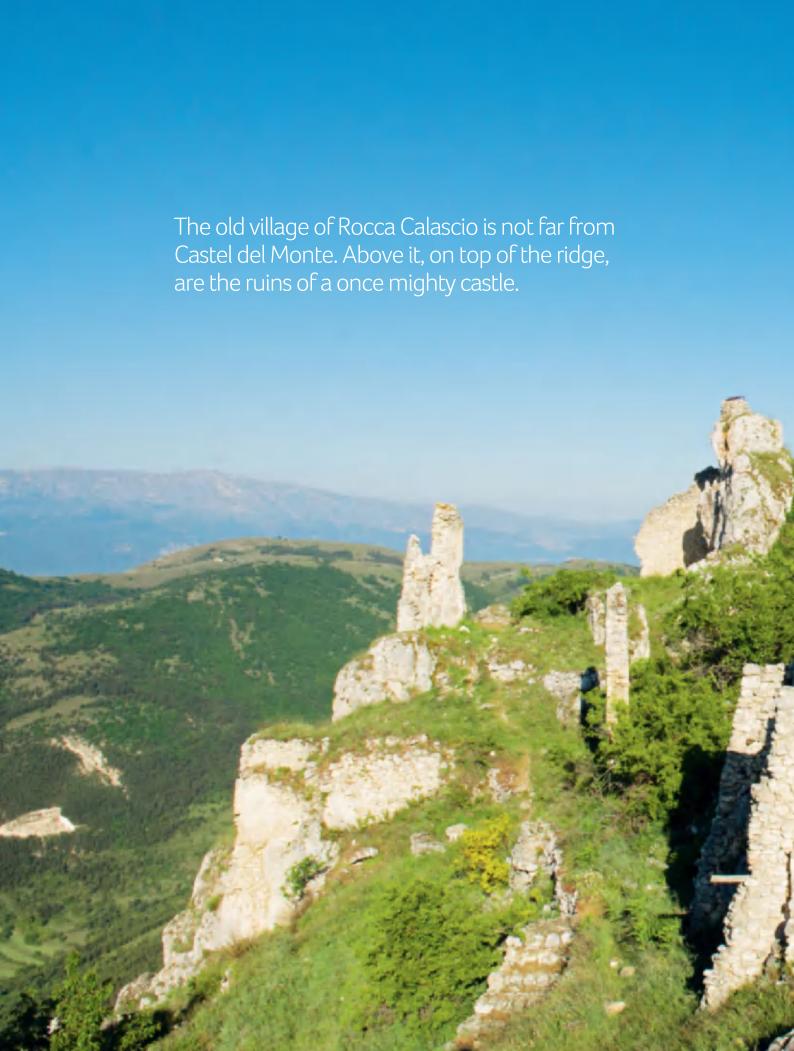
is the time the locals collect wild spinach, a leafy plant that grows in soggy meadows when the snow has just disappeared. I learn that the wild vegetable tastes best fried with garlic and chilli in olive oil and then tossed with pasta. Almost every day storm clouds will billow over the snowfields on the high peaks, sucking the evaporating moisture into the atmosphere and unloading them in brief thunderstorms later in the day. The road ends at 2130 metres altitude at the decaying orange-red Art Deco Hotel di Campo Imperatore. Here Benito Mussolini was kept prisoner for 12 days in 1943 until the Nazis freed him temporarily in a daring raid using gliders. Nearby is an observatory and the top station of a cable car. Mountain walkers start here to climb Corno Grande, which, at almost 3000m, is the highest and most prized peak of the entire Apennine range.

The ancient town of Castel del Monte, which received international exposure as one of the locations for the George Clooney movie, *The American*, lies within the borders of the Gran Sasso National Park. Although one of the better known mountain towns, it is very quiet and I roam the narrow alleys alone. The same applies to the old village of Rocca Calascio not far from Castel del Monte. Above it, on top of the ridge, are the ruins of a once mighty castle. Nearby, at the edge of the rolling Navelli Plain that leads into the distance towards the limestone bastion of Corno Grande, sits the extraordinary church of Santa Maria della Pieta. The church was built in an unusual octagonal design in the late-16th century. It is one of the many churches attributed to the herding practice of transhumance. Often built in remote locations, they mark the routes people took to drive their livestock to the mountain pastures in summer. Again I'm the only visitor at this extraordinary location.

Abruzzo is full of unique cultural treasures. Unlike those in Tuscany, their existence is practically unknown and

CLOCKWISE FROM ABOVE:

Horses grazing at Gran Sasso; Gole di Orfento, a deep limestone gorge below the spa town of Caramanico Terme; the hermitage of Eremo di San Bartolomeo; path leading to Eremo di San Bartolomeo.





CLOCKWISE FROM BELOW:

Sculpture in L'Aquila; L'Aquila street viewed through an archway; Piazza XX Settembre in Sulmona; religious painting on a Sulmona street; time for a chat in Sulmona; Chiesa Santa Maria di Collemaggio.













they haven't been elevated to exotic locations in novels by the likes of Dan Brown. The closest pendant to Tuscany's Florence is historic L'Aquila south-west of Gran Sasso National Park. L'Aquila, however, is a truly unfortunate town. Since the devastating earthquake on April 6, 2009 — not the first in its long history — the magnificent city with its architectural and cultural beauty is, as policeman Alberto expressed it, "a wounded city". After those terrible minutes, when the earth buckled and shook, almost every building that was still standing had to be extensively supported to prevent total collapse. Tiziana Gualtier, a teacher from the town of Sulmona further south, visited L'Aquila a year after the event as she couldn't face the sight of the damaged city any earlier. "The first thing that struck me," she remembers when she finally went there, "was the silence." The silence is now replaced by the cacophonic noise of reconstruction and restoration. There is a forest of cranes above the centre but it will probably



take another decade before L'Aquila is brought back to life. Going to L'Aquila should not be seen as a case of catastrophe tourism but to help this wounded cultural pearl in her long healing process. And there is still a lot to see — the impressive fortress above town or the extraordinary Basilica of Santa Maria di Collemaggio are only two examples.

Much less damaged is Sulmona, 10 kilometres south-east of Pratola. The city is the birthplace of the Roman poet, Ovid. It is a fact Tiziana Gualtier is very proud of. "Every year," she explains, "the city celebrates the Ars, Eros, Cibus [Art, Love, Food] Festival." Part of this festival is an event called Kissing under Ovid's Gaze at the Piazza XX Settembre. Countless couples gather there at the beginning of December, when winter exhales its icy breath over the city, and kiss each other right under Ovid's sculpture in the centre of the piazza. Sulmona was once a rich and influential town. Its architecture and cultural monuments still show a grandeur

that reflects these times of importance. One of Sulmona's prized specialities is confetti, sugar-coated and coloured almonds. The little pieces are sold as sweets or are artfully crafted into flowers to form large decorative bouquets.

Although Abruzzo's landscape is dominated by wild mountains, rolling hills, high plains and dark forests, there is another, very different part to the region: the coast. From Pratola it takes just 45 minutes to the port town of Pescara. Pescara lies on the Adriatic, a coastline that lacks the dramatic beauty of its eastern counterpart, the Tyrrhenian coast. There is however a section of this timid, mostly surfless, coast that warrants a seaside trip: the Trabocci coast between Francavilla al Mare and Vasto. Trabocci are wooden constructions built into the coastal waters. At the end of these filigree structures is a large fishing net that can be lowered into the water. Usually built on promontories to reach deeper water, some of these amazing contraptions are still in use. I combine

ABOVE:

The famous Piazza XX Settembre in Sulmona. Countless couples gather there for the annual event, Kissing under Ovid's Gaze.









CLOCKWISE FROM RIGHT:

Trabocco fishing platforms near San Vito on the Adriatic coast; pit stop on the walk to Fattoria Jovana; senior citizen of Scanno; charming cobblestoned stairs leading through the streets of Scanno.





ABOVE: The hilltop town of Celano in the Province of L'Aquila.

the excursion to the Trabocci coast with a simple fish meal in a tiny restaurant overlooking the water. There I watch a pale super moon rising over the pastel blue of the balmy ocean, silhouetting Tabocco Punta Tufano to the right. The photogenic Trabacco Sasso della Cajana to the left sits in front of a lingering orange afterglow. Towards the mountains, remnants of summer storms decorate the sky.

Up in these mountains, at the fringe of the Abruzzo National Park, sits Scanno, maybe the quintessential Abruzzo mountain village. In 1951, Scanno enjoyed a visit from the great master of photography, Henry Cartier-Bresson. Cartier-Bresson was fascinated by the beauty of Scanno and immortalised the town with iconic mono images of timeless beauty. On many of them, local women are seen wearing their traditional costumes. Scanno is also the starting point of walks into the surrounding mountains. I follow a track through a narrow valley and up to a saddle. What I see from there is a peaceful hidden paradise of alpine meadows surrounding Fattoria Jovana, a remote farmhouse at the foot of the Serra Spavera. There I meet Dino Carfaquini, who lives in Boston. He left the region as a young man and pursued his dreams on the other side of the Atlantic. But his heart never left Abruzzo. Now in his late 70s, he comes back every year to spend a few months up in his native mountains at the Fattoria Jovana. The farm offers walkers meals and drinks and a bed for the night if required. It's Dino's Italian world, a world that has dramatically changed. "There used to be a town with 400 people here", he remembers. "Now there is a fattoria [farm] and some summer pastures". The once widespread agricultural world of Abruzzo is shrinking fast. With people leaving the region, farms are abandoned, pastures run to











Cherry stalls during the festival in Raiano; the annual event is held at the height of the season in July; locals and visitors walking down the cherry decorated streets; a religious procession in Pratola marks a more sombre occasion.

seed. Forests are expanding, valleys fall silent and bears, wolves and lynx are back.

Maybe the economic hardship is why the people of the Abruzzo region are stubbornly holding on to traditions. From spring through to autumn, there is always something to celebrate and various festivals fill the calendar. On July 6 it is Raiano's turn: The Cherry Festival is on. Raiano sits in the centre of extensive cherry orchards and the fresh, crisp fruit pile up on tables. A-grade cherries are selling fast for €5 a kilo. In the afternoon, with storm clouds billowing and threatening to dampen the festivities, a colourful parade makes its way along a shady alley of horse chestnut trees into town and to the main square. Town folk are dressed in traditional costumes, women wear necklaces made of cherries. They sing, dance, laugh and there is an air of carefree enjoyment.



That evening I return to Pratola to find the street to the house I rent cordoned off by Alberto and his crew. A religious procession is underway: Sollenita del Corpus Domini the Solemnity of the Body of Christ. The loud and joyful atmosphere of Raiano is replaced by a more sombre mood. Like the cherry festival, this religious procession is a show not for tourists but entirely for locals. Tuscany, for all its beauty, lost its innocence a long time ago. In the Abruzzo region, however, it is still intact. 46

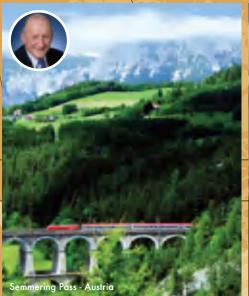
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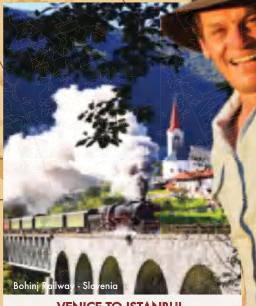
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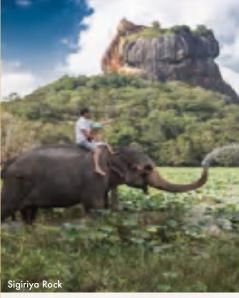
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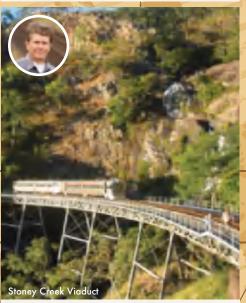
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SPOTLIGHT ON EDUCATION



LEARNING FOR LIFE

SENIOR STUDENTS FROM **CLAREMONT'S METHODIST** LADIES' COLLEGE VIE FOR THE OPPORTUNITY TO VOLUNTEER FOR THE SCHOOL'S ANNUAL INTERNATIONAL SERVICE-LEARNING TRIP.

By Sylvana El-Khazen



CLOCKWISE FROM RIGHT: Volunteers from

MLC looking after the babies; playing with children; the volunteers shouldered their responsibilities; helping with construction work in Sapa; Madeleine Murray has decided she wants to work with children since the experience.



They battled language barriers, the challenge of

crossing streets packed with kamikaze motorbikes, roaming dogs and shabby buildings, but nothing deterred a group of highly motivated students from Perth's Methodist Ladies' College (MLC). In spite of the many physical and cultural challenges, the students, who were hand-picked for a recent volunteer experience in Vietnam, came away vowing they'd had the time of their lives.

A focus on hands-on service in both a local and international context is integral to MLC's ethos, and the trip to Vietnam for 26 year 11 students is just one example. MLC also offers trips to Malaysia and has recently added a trip to an elephant conservation centre in Thailand for year 10 students.

The school's chaplain, Reverend Hollis Wilson, was one of the six staff members who accompanied the girls on the Vietnamese trip and says the service-learning program is



integral to the students' development. "It broadens their understanding of different cultures, and takes them out of their comfort zones," he says. He adds that the international service-learning trip teaches the students that individual acts matter. "This encourages service when they become adults," he says. "They learn things including compassion, empathy, the value of service and hard labour."

There is a rigorous selection process for the school's overseas volunteer programs. Years 10 and 11 students submit a written application expressing why they wish to be part of the trip and what skills they will bring to the experience. Staff members then have the difficult decision of selecting the candidates, bearing in mind the girls' previous community experience and volunteer work.

The international programs are hotly contested by the students. There were 51 applicants this year, but only 26 volunteers were chosen for Vietnam, and 10 for the Malaysian trip. The conservation trip to Thailand has only 56 spots available from a year group of 150 year 10 students.

What is particularly noteworthy about MLC's international service-learning program is that the students raise money to spend on the communities they are servicing abroad. This year, they raised a grand total of \$18,000, beating last year's total of \$14,000. Fundraising activities included car washes, bake sales, and sausage sizzles. The money the students raised went towards building toilets and shower blocks in the remote mountain community of Sapa, buying monitors for the children's classrooms and some students even bought food for the Vietnamese people they met in the villages.

Year 11 student Madeleine Murray was one of the girls who joined this year's Vietnam trip. During the two-week adventure, the girls visited a school in Hanoi, a community in Sapa, and lastly, an orphanage in Saigon (Ho Chi Minh City). "It was shocking to see the standard of living over there," Madeleine says. "But it is a beautiful country and they love and support one another."









CLOCKWISE FROM ABOVE:

The boarding house is located in the historic Centenary Building; student back at school; teacher with her students; the volunteer group on the Vietnam trip.

At the school, the girls taught English, created art and played sport with students from years one to six. In Sapa, they were involved in construction, helping to build toilets and shower blocks. However, it was the orphanage experience that Madeleine found the most memorable and rewarding.

"The children gave us lots of hugs, they learned our names and we learned theirs," she says. "We made a real connection with them and they were very friendly. Like most

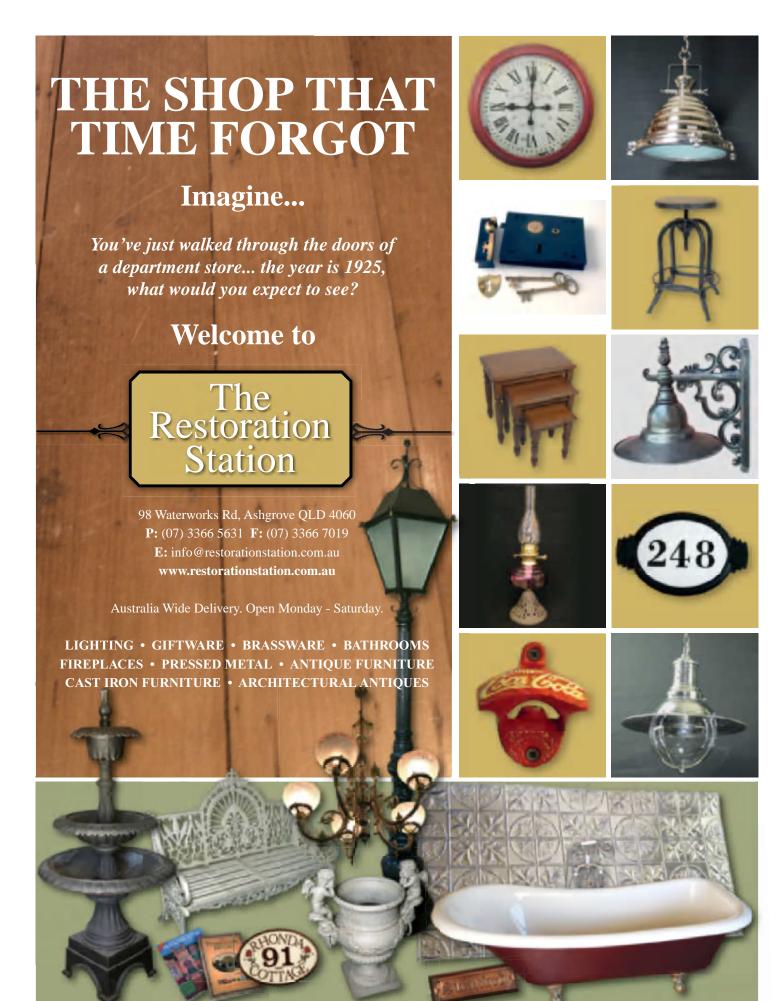
children they just needed to be hugged, held and loved."

Most of the children in the orphanage were toddlers and babies. The girls helped feed and also shower the little ones. "The trip taught us that we are all so privileged," Madeleine says. "We came away feeling the need to use that to help the less fortunate."

It's for these reasons that Madeleine believes volunteer work, especially in an international context, is important. "It helped us realise how much we have," she says "It is easy to forget how lucky we are when we don't see what others live with. We have a lot of opportunities here in Australia. Any chance to give back, especially overseas, we should."

The international service-learning programs have an ongoing life in the MLC community. Another group of students will also travel to Vietnam next year to continue the volunteer efforts. For Reverend Wilson, the impact on the students was evident long before the trip was over. "I noticed a change in the girls' characters during the trip," he says. "They had more confidence and self assurance, and were more willing to talk about their experiences during the day."

The trip also gave Madeleine and her peers a new perspective on their futures. "It impacted on the way we see things, and the pathways we want to take," she says. "I have now decided I want to work with children for a career. Personally, I learned I can make a difference. That even a little at a time will have an effect." 46





Out & about

By Daria Kurilo

WEATHER OR NOT: KOOROORINYA LADIES WEEKEND

More than 50 women from a vast swathe of northern and western Queensland left the drought behind for a weekend of fun at the Kooroorinya Races Reserve near Prairie. They packed swags and cocktail wear and converged on the bush racetrack from as far afield as Richmond, Hughenden, Longreach, Charters Towers, Moranbah and Clermont for a fabulous program of relaxation and good times. With the byline of "weather or not", the inaugural Kooroorinya Ladies Weekend was an idea that was born over a few smokos. Many email conversations later the event started to take shape. Participants had the chance to enjoy a range of activities and get away from the everyday realities of life on the land. For the past three years these women and their families have been dealing with the ongoing effects of drought, destocking their properties and hand-feeding the remaining cattle and sheep to maintain condition. More than 80 percent of Queensland is currently in this situation and this event was a great way for the women to destress and express their creativity.

Belly dancing, card making, tie dyeing and creating fascinators out of bras were some of the fun activities on the program. With input from Mental Illness Fellowship NQ and Joy McClymont from Off The Track Training, the event also focused on mental health and physical wellbeing. With hairdressers, massage therapists and beauty consultants on site and no drought talk, the women were able to relax as they enjoyed pampering during the day. Following campfire cocktails in the evening and a night under the stars, everyone went home with huge smiles and big plans for next year.

LET US KNOW ABOUT YOUR UPCOMING EVENT. EMAIL THE EDITOR, KIRSTY MCKENZIE ON KMCKENZIE@UNIVERSALMAGAZINES.COM.AU.



Hairdressers and beauty consultants were on hand; a humble jar with a new lease on life; tie dyeing class results; belly dancing; exercise break; headwear on show; Kooroorinya Reserve is in remote northern Queensland.

SCENE & HEARD WITH YEALAND FAMILY WINES



CLOCKWISE FROM LEFT:

Creativity abounded during the weekend; a junior participant joined the group; the program included talks on relevant subjects; cocktails at day's end; topless barmen were a highlight; big thanks to the organisers.













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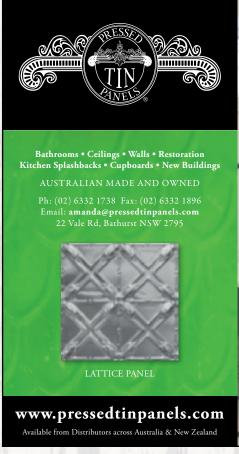
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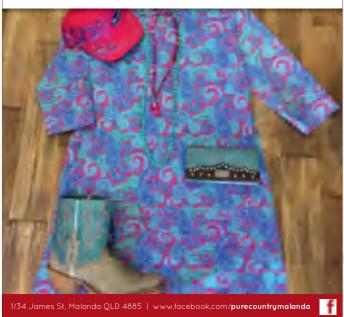


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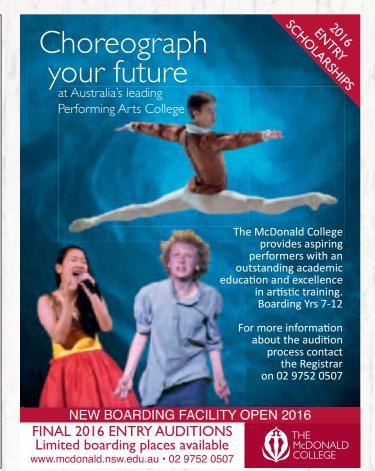
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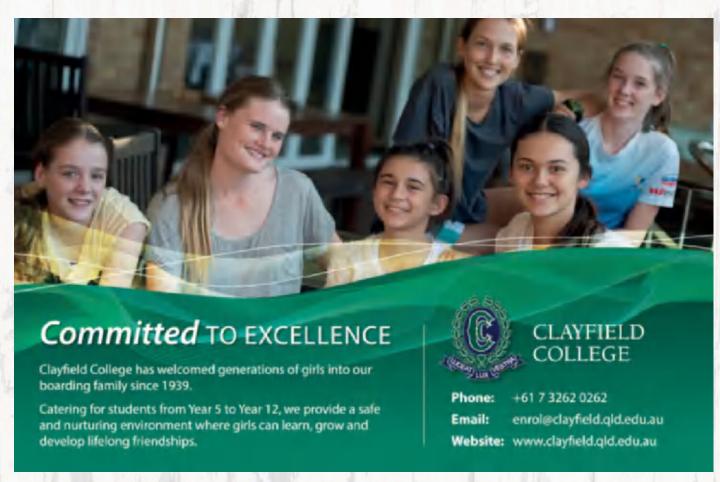
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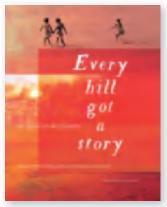
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OFF THE SHELF By Daria Kurilo









GREEK

GEORGE CALOMBARIS, PENGUIN BOOKS, \$59.99

MasterChef Australia judge and acclaimed chef George Calombaris brings you all things Greek in his latest book. Following the motto "food is not about feeding your stomach, it's about taking you to an emotional place", the recipes have an added modern tweak to stamp Calombraris's adventurous

culinary spirit on traditional recipes. Including taramosalata popcorn, ouzosoaked cucumbers and slow-cooked lamb recipes, you will never grow tired of cooking from this colourful cookbook.

EVERY HILL GOT A STORY MARG BOWMAN, HARDIE GRANT BOOKS, \$60.00

Take a step into the heart of Australia and fully explore the astonishing history through the eyes of men and women who experienced it. The memories of the storytellers trace journeys from hard work in the mines to running their own organisations. Featuring real-life photographs, the stories and images reveal the resilience of what has been a breathtaking rate and scale of change in the Aboriginal culture.



This offering from Bertrand Larcher represents the perfect balance between simplicity and excellence. Sixty original recipes that combine French culinary tradition with the influence of Japanese flavours will leave you with an authentic and satisfying experience. Try the Breizh roll with goat's cheese tartare or the smoked salmon and ikura galette. Far from the average pancake, Crepes and Galettes boasts recipes of both sweet and savoury goodness for all foodies to enjoy.

THE COOK AND BAKER **CHERIE BEVAN & TASS TAUROA. MURDOCH BOOKS, \$44.74**

No sweet tooth could possibly resist Cherie Bevan and Tass Tauroa's first book, The Cook and The Baker. Indulge in more than 100 foolproof recipes that offer everything from bold recipes with traditional roots to gluten-free goods. Following the success of the Bondi Junction cafe, this



MARK LABROOY & DARREN ROBERTSON, PAN MACMILLAN \$39.90

Following the success of Sydney beachside restaurant, Three Blue Ducks, Mark Labrooy and Darren Robertson have joined forces to bring you the ultimate guide to healthy eating. Featuring mouthwatering photographs, this book will teach you how to preserve food, turn your dishes from good to amazing and show you that healthy food can be knock-your-socks-off delicious. Choose from more than 100 different recipes including Darren's chewy birdseed bars and Mark's Nana Barney's legendary love cake.

book follows a similar philosophy of using home-made ingredients only. This is one for the shelf and one that will certainly impress your dinner quests.

CHINA TOWNS JEAN-FRANCOIS MALLET, MURDOCH BOOKS, \$55.00

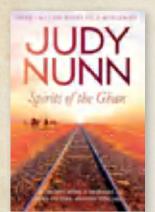
Professional chef, Jean-Francois Mallet decided to transition from cooking to pursue his passion for photography. Follow his culinary adventures in his book, China Towns, as he leads you down the alleys of Chinese communities and their food cultures around the world. From soups and dumplings to meat and seafood, this visually stunning cookbook contains 100 recipes and captures the essence of different and unique Chinatowns from around the globe.

ARCHITECTS' HOUSES **STEPHEN CRAFTI, MURDOCH BOOKS, \$79.99**

As one of Australia's most prominent architects, Stephen Crafti takes you behind the scenes to show how architects' homes really look. Featuring warehouses and apartments to old buildings combined with new ones, the unconventional ideas and designs in this book will leave you feeling inspired. This beautifully photographed book is one for the coffee table for those passionate about home design. Filled with different rooms, styles, textures and views, Architects' Houses will most likely make you want to test the boundaries of your own home with some fresh ideas.

T2 THE BOOK MARYANNE SHEARER. PENGUIN BOOKS, \$39.99

Calling all tea aficionados! Become an expert on everything there is to know about tea from what type of tea to drink to its international and vivid history. This beautifully illustrated book

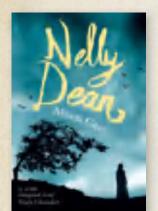


SPIRITS OF THE GHAN

JUDY NUNN, PENGUIN RANDOM HOUSE, \$32.99

Master storyteller and Home and Away actress Judy Nunn has now sold more than one million books worldwide. In her latest offering she takes us on a breathtaking journey deep into the red heart of Australia. Hired as a negotiator, Jessica Manning must walk a delicate line to reassure the elders their sacred sites will be protected. It's a matter of whether her innate understanding of the spiritual landscape, rooted in her own Arunta heritage, can win their trust. However it's not easy to keep peace when Matthew Witherton

and his survey team are blasting a rail corridor through the timeless landscape of the Never Never. When the paths of Jessica and Matthew cross, a mystery from both of their cultural paths emerges and, as they struggle to solve the puzzle, an ancient wrong is awakened.



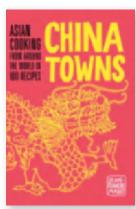
NELLY DEAN

ALISON CASE, HARPER COLLINS, \$29.99

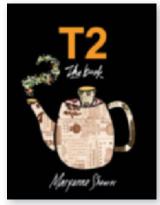
In this dazzling perspective-flip of Emily Bronte's original Wuthering Heights, the putupon housekeeper, Nelly Dean, tells her own story. Written by Allison Case, this gripping and heartbreaking novel reimagines life at Wuthering Heights. Young Nelly Dean has been Hindley's companion for as long as she can remember, living freely at the great house. But when the master brings a foreign child into the house, Nelly must follow in her mother's footsteps and be called servant. When a new

heir is born, a reign of violence begins that will test Nelly's spirit as she finds out what it is to know true sacrifice. In this version, Allison shows the true feelings of Nelly, and that she is, in fact, a heroine.

gives readers an insight into how the famous tea company, T2, came about and the inspirations behind the creative business. The recipes included will have you not only baking sweet treats to accompany your cup of tea, but cooking with it as well with dishes such as the teasmoked trout.







MAILBAG

THANKS FOR BEING IN TOUCH. WE WELCOME YOUR FEEDBACK.

Last issue generated lots of helpful feedback from our readers

Art & inspiration

Firstly, I love the mag! I have a query regarding a piece of art in the Gypsy Spirit story in the September issue. I am just hoping to gather some details about the artist or retailer so I may be able to find similar pieces if possible. I just love it.

Mary Ellicott, Camberwell Vic

Ed's note: All the pieces in that story are from Losari Homewares. Visit losari.com.au.

Striking a chord

I'm writing not about a specific article in this month's issue but your amazing and uplifting editorial in particular about central-western Queensland. A number of my family lives in the small town of Injune (pop 400) and on properties in the region and close by — in Queensland miles — to Bandana Station, wonderfully highlighted in your recent issue.

This region holds a place dear in my heart and after every visit I always want to stay longer to let the peace, quiet and the never ending vistas totally recharge the mind (not the body as there are always those jobs to be done ... nobody minds because tasks such as mustering are so different).

I want to call out to all those in towns and cities across the land exactly the words and thoughts you have conveyed through your editorial. Many people are missing out on amazing places and experiences by not getting out there and also do not have any real conception of what it actually takes to produce, whether it be livestock or cropping and how hard and resilient these farmers are. This aside, it's important to remember that sometimes the coastal farmers are in the same dilemma. Having been brought up on the land on the coast it was always heartbreaking to see crops



Julie Walker of Coramba **NSW**, who wins a copy of the Australian Country Diary for 2016 and an Australian Country Outback calendar.

Thanks for being in touch. We welcome your feedback. We appreciate your thoughts and in each issue, one correspondent wins a prize. Simply email the team at australian country a universalmagazines.com.au or write to us at Australian Country, Locked Bag 154, North Ryde NSW 1670. We reserve the right to edit lengthy letters before publication. Our favourite correspondent next issue will win the Australian Country Cooks 2016 Diary and an Australian Country Valleys and Vineyards calendar.



ruined by flooding, hail and frosts with such an effect on income. My father always said to me and my two brothers "I don't care what you do but don't go on the land" so what did we all do? We have all ended up on the land either directly or indirectly. I guess it's in the genes and that's what makes all the farmers out there carry on with an unquestionable love of the land. So absolutely heartening that you share your like-mindedness.

Julie Walker, Coramba NSW

Location finder

I bought the Australian Country Homesteads calendar but was disappointed to find that the homesteads were not located with captions. It's always interesting to know where the properties are so could you please include them in future?

Mary McDonald, Newcastle NSW

Ed's note: Apologies Mary. We will definitely caption them next year. Meantime here are the locations of the 2016 calendar. Cover: Milangil, Camperdown Vic; January: Princess Royal, Burra SA; February: Silverwood, Longreach Qld; March: Tobruk, Maroota NSW; April: Anlaby, Kapunda SA; May: Brindabella, Brindabella Valley, NSW; June: Princess Royal, Burra SA; July: Cooradigbee, Wee Jasper NSW; August: Coonghoongbula, Dalgety NSW; September: Coonghoongbula, Dalgety NSW; October: Brindabella, Brindabella Valley, NSW; November: Anlaby, Kapunda SA; December: Anlaby, Kapunda SA.



COUNTRY YOUR CONTEMPORARY COUNTRY LIFESTYLE MAGAZINE

EDITOR Kirsty McKenzie

email kmckenzie@universalmagazines.com.au

DESIGN Rachel Henderson

EDITORIAL ASSISTANT Daria Kurilo

PHOTOGRAPHY Ken Brass, John Downs, Don Fuchs, Anastasia Kariofyllidis, Kim Selby, Ross Williams CONTRIBUTORS Simone Barter, Bronte Camilleri, Greg Duncan Powell, Meryl Hancock, Sue Peacock, Tahn Scoon

COOKING CONSULTANT Kay Francis

DIGITAL COORDINATOR Ashley Diterlizzi

ADVERTISING SALES ACCOUNT MANAGER

Leonard Mastapha ph (02) 9887 0394; mobile 0417 242 624

email lmastapha@universalmagazines.com.au

ADVERTISING NSW Fiona Collins mobile 0410 977 365

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DIRECTORY SALES Angela Jevdich ph (02) 9887 0641

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ADVERTISING PRODUCTION CO-ORDINATORS Hannah Felton, Rebecca Eastman

ADVERTISING SENIOR DESIGNER
Martha Rubazewicz

ASSOCIATE PUBLISHER Karen Day

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FOR THE NEXT ISSUE

OF AUSTRALIAN COUNTRY WE'VE AGAIN TREKKED ACROSS THE LAND TO FIND THE MOST INSPIRATIONAL STORIES ABOUT COUNTRY PEOPLE AND THEIR HOMES AND LIFESTYLES WE INTRODUCE DURUM WHEAT AND DRYLAND COTTON PRODUCERS PENNY AND ROB BLATCHFORD FROM GURLEY IN NSW, AND TREVOR HART, WHO IS THE MASTER CHEESEMAKER BEHIND THE BUFFALO MILK CEDAR STREET CHEESERIE AT MALENY IN THE SUNSHINE COAST HINTERLAND. WE GO BEHIND THE SCENES AT THE MAGNIFICENT BLAIR ATHOL HOMESTEAD AT INVERELL, NSW, AND OUR GARDEN FEATURE TAKES US TO DORSET FOR A TOUR OF A WONDERFUL ENGLISH COUNTRY GARDEN. OUR FOOD FILES HEADS TO HYAMS BEACH ON THE NSW SOUTH COAST FOR AFTERNOON TEA WHILE THE COOKING FEATURE EXPLORES THE TANGY DELIGHTS OF RHUBARB. OUR SERVICE FEATURES FOCUS ON FLOORING AND LIGHTING AND OUR TRAVEL STORY HEADS TO THE WILD AND WONDERFUL CARNARVON GORGE IN CENTRAL QUEENSLAND. SO JOIN US FOR

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